July 1958 · Ten cents

Everywoman's and Family Circle are combined

Everywoman's

Family Circle

The magazine you need for the life you lead

FUN'S A-COOKIN' AT THE BARBECUE!

NEW ideas for your outdoor feasting

How to talk with your son about chastity

By NORMAN VINCENT PEALE

JUST RELEASED! Greatest scientific advance...2 years ahead!

Revlon

Living Curl

...the first hair spray to leave your hair clean!

Guaranteed...the only hair spray that leaves no ugly film ...no stickiness...*no matter how often you use it!*

Rejoice! Now you can set *and* hold *and* re-style your hair without the mess of sticky hair sprays! Revlon LIVING CURL does it! Revlon hair specialists have discovered how naturally curly hair holds its curls. And they've put that discovery in LIVING CURL.

Now—you can respray your hair-do as often as you please! LIVING CURL won't pile up sticky goo the way other hair sprays do . . . it's *guaranteed!* There's no ugly film or flaking *ever* . . . your hair stays clean! And now—your hair is going to feel soft and feminine again. 1.50 *plus tax*

For the first time...your hair comes alive...stays alive!

© Revlon, Inc. 1952 *Gown by Scaasi*

NOT A WHISPER OF BAD BREATH WITH NEW IPANA
...its distinct taste tells you so
• New Ipana® Tooth Paste with germ-killing WD-9 prevents bad breath. Use it regularly. Ipana's distinct taste and refreshing after-taste tell you it cleans your entire mouth.
• Ipana with WD-9 actually has twice the decay-germ killing power of any other leading tooth paste. So it can help your children fight tooth decay effectively, too.
NEW!
Try Ipana in the handy pressure can.
SPECIAL!
SAVE 10¢
Reg. 98¢ only 88¢
for a limited time only.
Fast, easy, efficient.
A light touch and out comes the right amount.
10¢ OFF
ipana
Touch-n-Brush
Tooth Paste
ipana
TOOTH PASTE
Ipana in the familiar tube
Ipana is another fine product of Bristol-Myers

Everywoman's
Family Circle

ROBERT M. JONES *Editor* *Managing Editor* **HAROLD O. WARREN Jr.**
JAN C. MAYER *Art Director*

Everywoman's Family Circle is sold in all SAFEWAY STORES

VOLUME 53 NUMBER 1 Serving more than 5 million families

JULY 1958

Inside our Family Circle®

Our cover—The luscious Steak Combo shown on our cover is among the barbecue delights you'll find in "Sandwich Spectaculars," one of the four outdoor-cookery features included in "Fun's A-cookin' at the Barbecue!" *(pages 21-31)*.

Food-editor Grace White, who planned these summer treats, is shown below putting the finishing touches on our hibachi-party table setting (the party's on pages 30-31), photographed

in the patio of famed architect George Rockrise, on San Francisco's Telegraph Hill. All of the settings for the summer galas are in the San Francisco or Hollywood areas.

Man on the moon—For the information of our young space enthusiasts, artist Walter Mesaros, who created the drawings for our comprehensive new "Exploration of Space" guide *(pages 44-45)*, tells how he was able to visualize an actual crater on the moon. From an 8"x10" photograph of one fourth of the moon's surface, taken through the world's largest telescope, at Mount Palomar, he made successive enlargements of a small area, clearly bringing out craters and mountain peaks. His knowledge of geology and astronomy enabled him to choose the proper colors to show the moon in early-morning light.

Fiction—MAXINE LEWIS, Editor

32 Upset! *Frank Bennett*
42 The Man Who Loved a Statue *Dana Burnet*

Features

36 For the Love of Antiques *Gardner Soule*
38 Old Age—Burden or Blessing?
44 Guide to Space Exploration

Food—JULIA LEE WRIGHT, Homemaking Editor; GRACE WHITE, Food Editor

21 Fun's A-cookin' at the Barbecue! *Grace White*
22 It's News! Super Barbecues on a Shoestring
24 We're Fish-fry Happy
26 The West Is Flipping over Pancakes
28 Sandwich Spectaculars—They're the Swingin'est
30 Hibachi Party—High-style and Handsome
48 Mother-child Cookbook
64b Corn Meal Makes These Extra Good
88 Cool Creamy Cottage Cheese *Julia Lee Wright*

Home—EVAN FRANCES, Furnishings Editor; SALLY PEPPER HAAS, Equipment Editor; JOSEPH B. MASON, Building Editor

12 Short Cuts to Better Housekeeping
40 In an Old Setting—a Gem of a New Kitchen *Sally Pepper Haas*

Fashions and Needlework—KATHRYN DAY, Editor

46 Fashions in a Vacation Mood *Kathryn Day*

Beauty and Health—MARY MILO, Editor

4 Here's News in Medicine *Lawrence Galton*

Your Children and You—CECILY BROWNSTONE, Editor

34 How To Talk with Your Son About Chastity *Norman Vincent Peale*
83 How Did You Handle It?

Other Departments

6 Just Like a Man *Byron Fish*
8 The Reel Dope *Philip K. Scheuer*
14 TV Personalities *Philip Minoff*
84 Buyer's Guide
85 They're a Help!
86 The Shopping Circle *Evelyn Kent*

W-SF

ASSOCIATES: Helen T. Boasi, Audrey Brown, Marian Daly, Carl Herrforth, Corinne Johnson, Evelyn Kent, Harriet London, Margaret Mattison, Marion McGill, Gladys Merrifield, David L. Meyer, Ruth K. Mumbauer, George K. Nordhausen, Arlene Poling, Jack Taylor, Marius Trinque, Robert Wallace.

Published monthly at Mount Morris, Ill., by The Family Circle, Inc. P. K. Leberman, publisher. C. J. Schaefer, president. T. J. Patterson, executive vice-president. J. Barret Scarborough, vice-president and advertising director. Harry Evans, vice-president. Willis E. Allen, circulation director. C. C. Sibre, treasurer. Executive and advertising offices: 25 W. 45th St., New York 36, N.Y. Advertising representatives: 360 N. Michigan Ave., Chicago 1, Ill.; Russ Bldg., San Francisco 4, Cal.; 6399 Wilshire Blvd., Los Angeles 48, Cal. Contents © 1958 by The Family Circle, Inc. Title is the trade-mark of The Family Circle, Inc. Second-class mail privileges authorized at Mount Morris, Ill. 10¢ a copy—no subscriptions. Copies of back issues, 20¢. Printed in U.S.A.

Editorial Office: Everywoman's Family Circle, 25 W. 45th St., New York 36, N.Y.

Unsolicited material must be accompanied by self-addressed, stamped return envelope.

MEMBER: AUDIT BUREAU OF CIRCULATIONS

MEMBER: MAGAZINE PUBLISHERS ASSN.

Him: I just thought I'd surprise you...

Her: Mmm...you have, dear!

Him: Cute, huh?

Her: Well, it's certainly... un-usual. You don't think with all these feathers it's a bit... mmm... extreme for me?

Him: It's feathers, feathers, feathers this season. That's what Pierre said.

Her: Pierre? THE Pierre? That's the most expensive hat shop in town!

Him: Oh, so that's what's bothering you. Relax, honey. I got it for a song.

Her: What's the tune?

Him: Uh-uh. But I'll tell you what the tag said. It said sixty-five dollars.

Her: SIXTY-FIVE DOLLARS?

Him: Now, wait—I didn't pay nearly that—

Her: (ECSTATIC) Sixty-five dollars... oh, darling... IT'S GORGEOUS!

It's **THE COUPLE NEXT DOOR**... radio's laughable, loveable, new daytime show... a complete story each weekday, starring Peg Lynch and Alan Bunce, on the **CBS RADIO NETWORK.**

Monday through Friday. See your local paper for station and time

Here's news in medicine

By LAWRENCE GALTON

Relief for hay fever—There's good news this year for many ragweed-hay-fever sufferers who have had no relief from previous treatment. From Mayo Clinic comes a report that sniffing *hydrocortisone powder* often is effective. Fifteen adults and three children whose symptoms had persisted despite conventional measures used the powder three times a day during the 1957 hay-fever season. Six had complete relief; eight others experienced relief to the point where only slight symptoms remained; in three others, symptoms were relieved approximately 50%.

Proceedings of Staff Meetings of Mayo Clinic: Vol. 32, page 641.

Excessive hair—Hirsutism, or excessive facial or body hair, is *not* normal in *any* woman; moreover, it can be remedied by treatment with the steroid hormone *prednisone,* reports a group of Temple University School of Medicine endocrinologists. They disagree with the usual idea that, when no underlying disorder can be found by usual tests, hirsutism is a "normal" condition even when it occurs in women whose ancestors came from the Mediterranean area. Using new chemical analysis techniques, the Temple physicians have determined that hirsutism is due to unbalanced production of certain adrenal-gland hormones. With small daily doses of *prednisone,* they corrected hormonal functioning and noticed that excess hair in all patients grew at successively slower rates, became sparser and finer after wax depilation at monthly intervals, and, within three to eight months, further hair removal often was unnecessary. Eleven women rated their results excellent; seven, good; two, fair; one thought improvement not worth the trouble. Improvement has lasted eight months after stopping treatment.

A.M.A. Archives of Internal Medicine: Vol. 100, page 981.

Obesity and activity—From excessive caloric intake, long the center of attention as a cause of obesity, attention has been shifting to calorie expenditures. In a study to determine how much activity has to do with overweight, 15 obese women were compared with 15 normal women matched with respect to age and occupation.

For a week each woman wore a pedometer over the upper thigh. The pedometer measurements showed that the obese women walked less than half as much as the nonobese. Yet when all the women were asked to estimate their activity, the obese indicated an honestly mistaken belief that they were as active as, or even more active than, the nonobese women.

Also, in questionnaires and psychological tests, more obese than nonobese women expressed outright preference for sedentary activity, and the obese women, in addition, showed certain attitudes that may cause diminished physical activity. When bored, for example, they tend to remain inactive. They also tend to be passive and inactive when despondent.

American Journal of Medical Sciences: Vol. 223, page 622.

Swimmer's vertigo—A form of dizziness that may occur during swimming and lead to panic and serious consequences has been traced to wax in the ears — particularly wax in one ear. When cold water entering the ear canal is blocked on one side by wax and is felt only on the other side, it may cause confusing sensations and dizziness, reports a Philadelphia ear specialist, adding that the same type

An out-of-town telephone call can help

CHASE THE BLUES

Whenever you're lonesome or blue, a telephone visit with out-of-town friends or family can work wonders.

There's something so warm and cheering about talking with folks who mean a lot to you.

Why not call right now?

Call by Number. It's Twice as Fast.

BELL TELEPHONE SYSTEM

YOU SAVE MONEY WHEN YOU CALL STATION-TO-STATION instead of Person-to-Person

For example:	First 3 Minutes Person-to-Person	First 3 Minutes Station-to-Station	Each Added Minute (applies to all calls)
San Francisco to Reno	85¢	55¢	15¢
Phoenix to Salt Lake City	$1.45	95¢	25¢
Albuquerque to Dallas	$1.60	$1.05	30¢
San Francisco to Denver	$2.05	$1.35	35¢
Los Angeles to New York	$3.00	$2.00	55¢

These rates apply nights after 6 o'clock and all day Sunday. Add the 10% federal excise tax.

of dizziness may occur when even cold air can enter one ear only, blocked by wax accumulation in the other. Swimmers should make certain, he urges, that their ears are free of wax.

Archives of Otolaryngology: Vol. 65, page 466.

Morning sickness—Morning sickness occurs in 50% to 80% of all pregnancies. Now, when other measures fail, a tranquilizing agent, *Compazine,* is reported to be successful in this nausea and vomiting of pregnancy. Tried in 80 women for whom the usual treatment did not work, *Compazine* brought relief for nine of every 10.

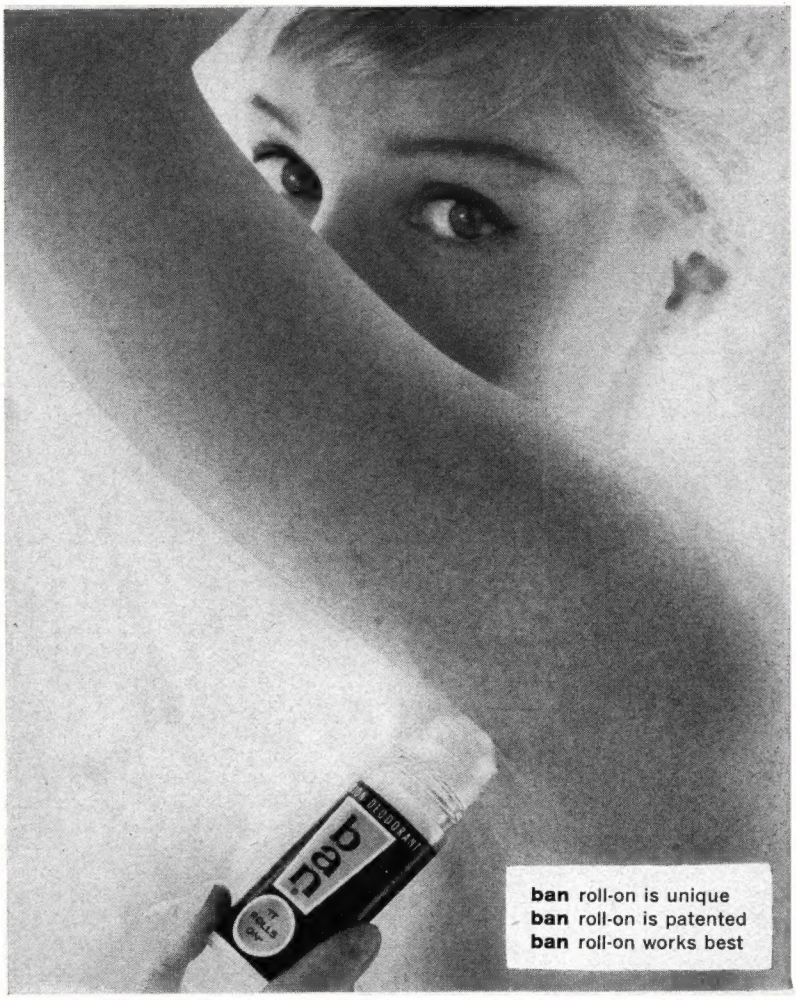
New England Journal of Medicine: January 30, 1958.

Ulcers and hypnosis—Now hypnotic treatment has been used with excellent results in people who develop annoying, sometimes even incapacitating symptoms after ulcer surgery. The "dumping syndrome"—which involves any or all of such symptoms as pain over or in front of the stomach area, sweating, palpitation, diarrhea, loss of appetite, weakness, and fainting—may develop in 30% or more of patients after extensive stomach surgery, but the majority begin to improve soon after operation. However, 2% of patients, according to one study of more than 700 postoperative cases, may have persistent trouble to the degree of being disabled.

In every one of a small group, first to be treated by hypnosis at a Midwestern clinic, considerable improvement and rehabilitation followed an original hypnotic treatment lasting 20 to 30 minutes and subsequent shorter hypnotic treatments, first at weekly and then at greater intervals. Subsequently a larger group with incapacitating dumping syndrome received group rather than individual hypnotic therapy, with complete relief in every case.

A. M. A. Journal: Vol. 165, page 1957. ##

References to reports given at the end of each item are for the guidance of your family doctor. These reports are usually technical, beyond understanding by laymen, but they will help your doctor to determine whether a new development might be of value in your particular problem. Most of these publications are available to doctors through county-medical-society or hospital libraries and through the mail lending service of the library of the American Medical Association, 535 N. Dearborn St., Chicago 10, Ill.



Stops odor—checks perspiration round the clock!

ban®

rolls on protection that stays on!

More effective than messy creams!*
Easier to apply than drippy sprays! Not a crumbly stick!

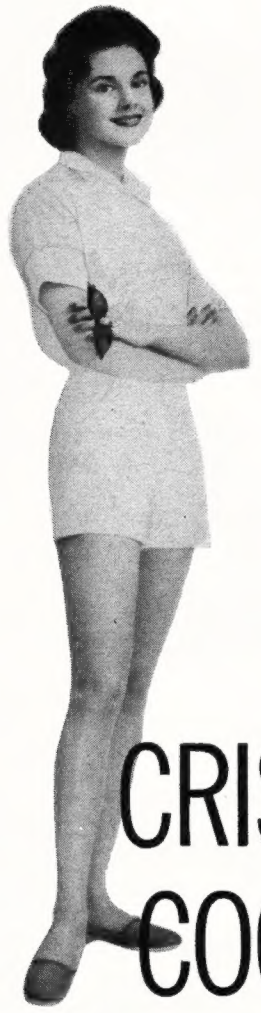
And now **ban** *costs you less!*

73¢
Large Size
formerly 98¢

98¢
Economy Size
50% more **ban**

*IN A SURVEY AGAINST THE LEADING CREAM DEODORANT, 7 OUT OF 10 WOMEN PREFERRED BAN.

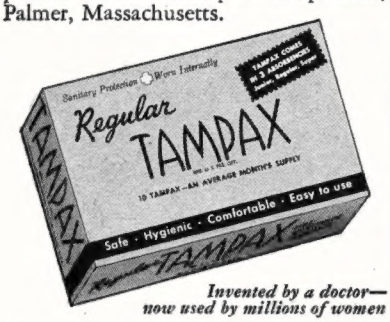
ANOTHER FINE PRODUCT OF BRISTOL-MYERS



CRISP AND COOL

EVEN ON "SPECIAL DAYS"!

Nothing seems to wilt you on *those* days! Thanks to Tampax® internal sanitary protection, you can almost *breeze* through time-of-the-month. And no wonder—for Tampax does away with chafing pads and twisting belts. Banishes all fear of telltale odor and outlines. Takes only seconds to change and dispose of. What's more, once it's in place, you can't even *feel* its presence. Why, you're so *cool* and *comfortable* wearing Tampax—you almost forget there's a difference in days of the month! 3 absorbencies: Regular, Super, Junior, wherever drug products are sold. Tampax Incorporated, Palmer, Massachusetts.



Invented by a doctor—now used by millions of women

Just like a man

By BYRON FISH

I'M resigned to the situation again, but I must say I went through a period of being shocked by the manners of American women. My reaction followed a recent trip to Japan.

Upon my return, my wife came to the airport to pick me up, as, of course, she should have. She kept me waiting a few minutes, but I graciously didn't say anything about it. Like all American women, she hasn't had the right training.

This was apparent from the moment Laurie drove into the passenger-loading zone at the airport terminal. She didn't scramble out and open the car door for me. My bags were sitting at the curb but she stayed behind the wheel, leaving me to stow the luggage myself.

I excused her because taxis and other cars were behind us, and a police officer was waving at every driver to move on as fast as possible. As for her kissing me right there . . . well, that really isn't done in public, but we must charge it to the world-wide influence of Hollywood movies.

• • •

NEVERTHELESS, I could only contrast this reception with my arrival in Tokyo after a flight from Osaka. A very attractive representative of Japan Air Lines met me as I got off the plane, carried my hand packages, took my checks to reclaim my baggage, and escorted me to a waiting car and driver.

Later, I told Laurie how they do it in Japan. I omitted only the comment that the girl was pretty, since that was merely incidental to the real point—the smooth handling of the service.

Unfortunately there was no improvement in my treatment. When we got home, Laurie failed to open the door for me, and although I left the bags in the car for a while to give her a redeeming chance, I finally had to lug them into the house myself.

Throughout all this my wife kept chattering about things that had happened during my absence. It struck me that one reason American women fail in their duties is because they talk too much and forget to tend to business.

It was raining slightly, but Laurie simply barged into the house ahead of me and proceeded to make a pot of coffee.

At a garden party in Kyoto it began to rain, and the geishas in attendance did the obvious thing. They held umbrellas over us. When we left, they took us to the cars under shelter.

• • •

IT was all right for Laurie to see that I got a cup of tea immediately (or the American substitute, coffee) but the rest of the homecoming left a lot to be desired. I know how they greet a tired Japanese businessman when he checks into a *hotel* over there. so certainly he must get equal or better treatment when he returns to his own home.

Naturally I had stepped out of my shoes at the doorway, but Laurie had no slippers waiting. Nor did she take my coat, shirt, and trousers, and help me into a comfortable kimono.

When she went to pour the coffee. she unceremoniously turned her back as she left the room. She brought in the cups and plunked them on the coffee table. There was no hot towel for my hands and face.

Oh, it was a terrible readjustment period for me. My wife made no move to put the cream in my coffee, and after I loaded my pipe, she sat there and let me light it myself.

I had become used to the proper way of serving. A woman should put the refreshments on a tray, kneel and bow as she enters the room, and thereafter crouch beside a man to replenish his cup and generally wait upon him.

She doesn't go striding out of a room, either. At the exit, she backs out, bowing.

• • •

IF Laurie were just an ordinary wife, I wouldn't have expected her to do much but take care of the house and the children and me. If I wanted entertainment, I'd leave her to those tasks

[*To page* 17]

new Toni

first permanent with a new result

hidden body!

RUN YOUR FINGERS THRU IT!

You have to *feel* Toni's HIDDEN BODY! There's new softness. No snarls, no tangles—no dry fly-away hair! The secret? New conditioning liquids never before used in permanent waving. That's why the result is something new...HIDDEN BODY!

SMOOTH IT DOWN...NEVER DROOPS!

This new Toni is a must for sleek, smooth hair styles. Toni's HIDDEN BODY makes smooth hair look alive, never limp. Prevents drooping!

FLUFF IT UP...IT STAYS UP!

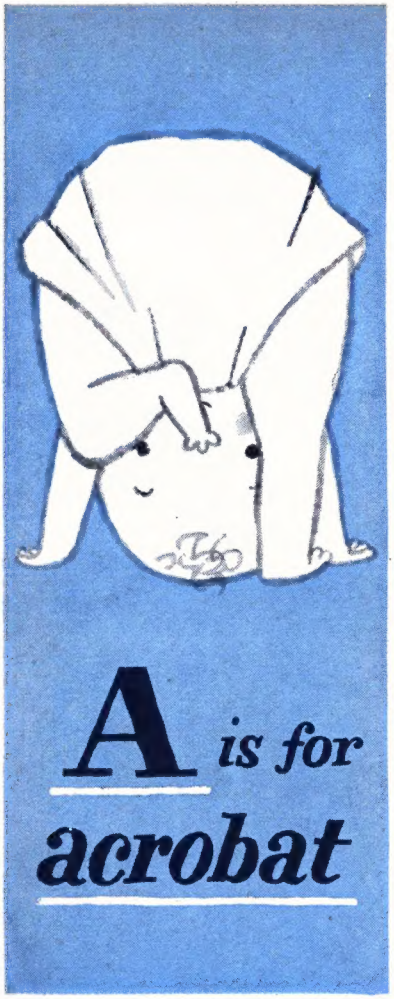
No curl "letdown"—even in dampest weather! Shampooing can't weaken it, either! Toni's HIDDEN BODY wave really stays for months and months!

NEVER BEFORE!
A PERMANENT SO HIGHLY STYLABLE!

Toni's HIDDEN BODY makes your hair so manageable, easy to style—you can even change curly hairdos into smooth...and back again.

New!
FLIP-UP
END PAPERS

Can't slip or stick together! So convenient . . . they flip-up one at a time! Only TONI has them.



He's always taking a tumble or getting into a scrape. So, next to your first aid remedies, keep a box of sterilized 'Q-Tips' on hand.

It's the cotton swab with the loving touch. Made of 'Q-Tips' own "silkenized" cotton. Custom-cushioned at the tip. The finest, gentlest you can buy.

That's why more mothers and doctors use 'Q-Tips' than all other cotton swabs combined!

The box for you is blue

Q-Tips® Also available in Canada
Q-Tips, Inc., New York, Toronto, London, Paris, Stuttgart.

The reel dope

By PHILIP K. SCHEUER

Lilo Pulver and John Gavin

"A Time To Love and a Time To Die" is Universal's highly acceptable bid, 27 years after, for another Erich Maria Remarque success like "All Quiet on the Western Front." Only for "Western," read "Eastern." The Germany of expatriate Remarque (he returned to Berlin to appear in this film; he's good, too) is seen here under the dark shadows of Hitler and total war. Yet somehow a tender romance between a soldier on leave (John Gavin) and an orphaned girl (Lilo Pulver) manages to flower amidst the rubble of the bombed-out capital. These young stars make a lingering impression, and the German-and-American cast is a good one. In Eastman Color and CinemaScope. *(Universal-International)*

"Windjammer" introduces Cinemiracle, a three-camera, three-projector, big-screen process similar to Cinerama, except that the newer one literally "does it with mirrors." The process itself is generally more impressive than this showcase — a leisurely log of a cadet-manned Norwegian three-masted square-rigger's voyage to the New World and back. But the film, in brilliant Eastman Color, does have its photographic and musical highlights: A basket-sled ride in Madeira, a jump-up jamboree in Trinidad, a selection by famed cellist Pablo Casals, a New York montage to jazz tempo, a you-are-there dive in a Navy submarine, Norway's fiords set to Grieg's music. *(Louis de Rochemont; National)*

The windjammer Christian Radich and its teen-age crew ride out an Atlantic storm

Alan Ladd and David Ladd

"The Proud Rebel" provides double box-office insurance: It has Alan Ladd and a boy-and-a-dog story. The boy is David Ladd, son of Alan, and if dad Ladd isn't careful, lad Ladd may steal the show. The dog is called Lance (real name: King), and he gives *everyone* plenty of competition. The period is just after the War Between the States; the place, Illinois—and mighty pretty it is in soft blue Technicolor. Costarred is Olivia de Havilland, who, in a role that scarcely tries her talents, succeeds, with the Ladds' help, in holding her own—and her farm—against Dean Jagger and his greedy sheepherders. One of those rare films that should please all audiences. *(Formosa; Buena Vista)* [*To page* 10]

NEWPORT

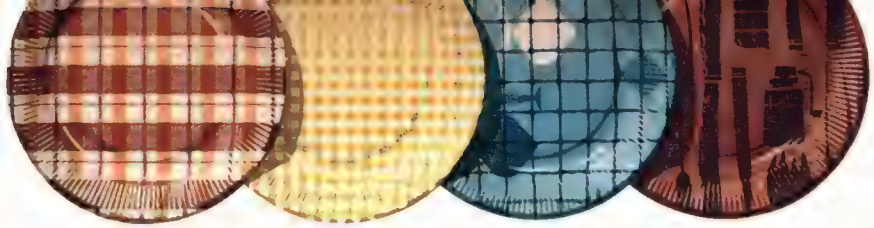
with a refreshing
hint of mint

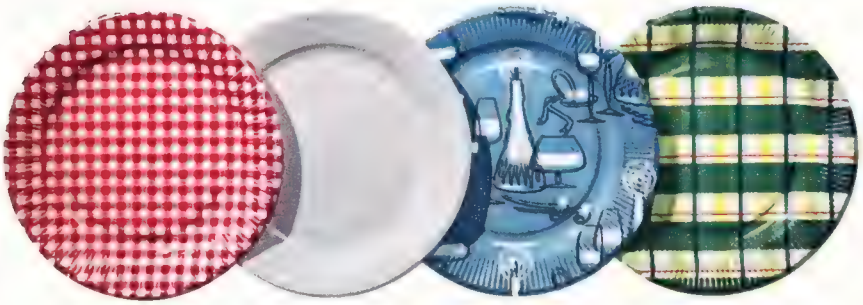
PURE WHITE FILTER
POPULAR
FILTER PRICE

Refreshes while you smoke!

New--delightfully different filter cigarette--
Refreshing as an ocean breeze. Today try Newport!

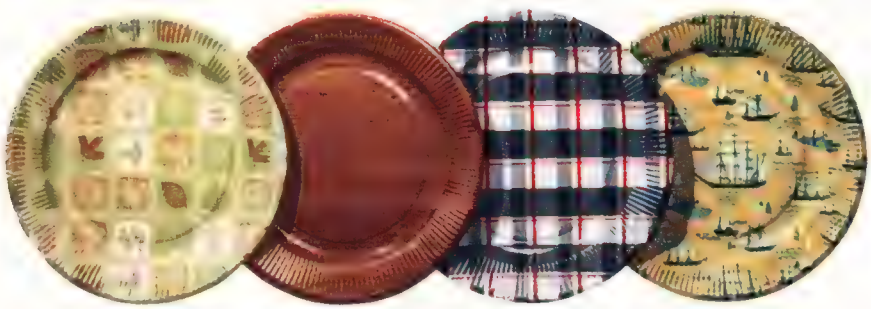
A PRODUCT OF P. LORILLARD COMPANY • FIRST WITH THE FINEST CIGARETTES • THROUGH LORILLARD RESEARCH





Serve in Style

on **FONDA** paper plates



EXCLUSIVE CHINA-IZED™ surface defies grease and moisture. Both hot and cold foods taste better. Pressure-crimped rim adds strength. Try Fonda Bowls, Sectional Plates and Fonda Hot and Cold Cups, too.

FONDA PAPER PLATES

Guaranteed by Good Housekeeping

STAR-PAK

The reel dope

From page 8

"The Goddess" — We'd like to call your attention to Kim Stanley's truly star performance as a film star in this first original screenplay by Paddy Chayefsky. Miss Stanley runs the gamut—and back—in this strangely uneven but disturbingly probing series of "portraits" of Emily Ann Faulkner

Kim Stanley and Steve Hill

as a girl, a young woman, and a movie "goddess" known to millions as Rita Shawn. She may not break your heart —she has too much selfish drive for that—but as you watch her materialistic rise and moral fall, you will surely know pity. In a remarkable cast: Lloyd Bridges, Steve Hill, Betty Lou Holland. *(Carnegie; Columbia)*

"Kathy O' " has Patty McCormack, the murdering moppet of "The Bad Seed," playing a movie star of nine, and she turns out to be a really-quite-nice little monster. She's temperamental mostly because her guardian aunt has ambitions for her, and Patty just wants to be herself. All this comes out when she gets a crush on Jan Sterling, a magazine writer. Miss S is the ex-wife of the studio's press agent, Dan Duryea, now married to Mary Fickett—and this makes for complications among the adults, too. Family fare. In Eastman Color and CinemaScope. *(Universal-International)*

"No Time for Sergeants"—The stage play was a smash hit, heaven knows, so there should be a comparable audience for the movie. The camera, however, makes everything a bit realistic for sustained farce. Andy Griffith again appears as the ever-lovin' Georgia farm boy who is drafted and is only too happy over the opportunity to fight for his country in any capacity—even that of permanent latrine orderly, a post to which he is assigned by a most unsympathetic sergeant (Myron McCormick). *(Mervyn LeRoy; Warner Bros.)* ##

For picnics... auto trips... in the home

COLD OR HOT BUCKET

Genuine $2.29 value

ONLY $1.00

AND A LIPTON TEA BOX TOP!

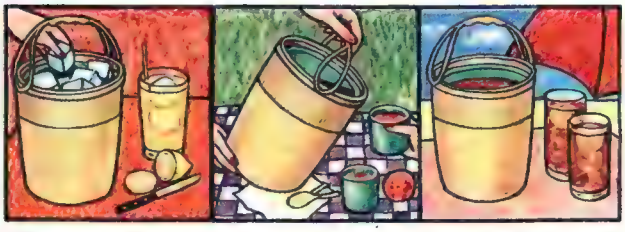
This new, all-plastic bucket carries everything from steaming hot soup to Lipton Iced Tea . . . keeps cold things cold, hot things hot! Double-wall construction has removable liner, aluminum insulation. Durable; won't rust or chip!

Perfect companion on hot summer days—like brisk Lipton Iced Tea. Here's a drink that refreshes you as nothing else can. Keeps its brisk flavor to the last sip. So satisfying—with meals or in between!

Lipton's exclusive Flo-Thru® Tea Bag has four brewing sides instead of two—so you get *all* the full, rich Lipton flavor—faster than ever.

Get Lipton Tea—and send for your Cold-or-Hot Bucket today, at less than half the retail price! Offer is limited, subject to withdrawal without notice.

See how versatile it is!



1. Use it as an ice bucket. So handy when guests come—a big help to any summer host. Take it along wherever the party is—indoors or out.

2. Carries hot lunches—keeps soups, other foods steaming hot—for outdoor picnics or snack-time. You'll use it again and again—all summer.

3. Ideal for iced drinks . . . Lipton Iced Tea, of course! Keeps over 50 ounces of ice-cold refreshment handy for thirsty beach days.

DOUBLE-YOUR-MONEY-BACK GUARANTEE.
If not fully satisfied with the Cold-or-Hot Bucket as represented here, return it with a note requesting double your money back to: Lipton Tea, Box 603, N. Y. 46, N. Y.

Lipton Tea, Box 1837, New York 46, N. Y.

Please send me postpaid_____Cold-or-Hot Buckets. I enclose $1.00 (check or money order preferred—no stamps please) and a Lipton Tea box top for each one ordered.

Name_____
(PLEASE PRINT)

Street_____

City_____ Zone_____ State_____

Please allow about 4 weeks for delivery. This offer is void in any state, territory, or municipality where prohibited, taxed or otherwise restricted. Good only in U.S.A. and its possessions.

HURRY! SUPPLY LIMITED! ORDER NOW!

A SAFE PLASTIC FOR NEW BABIES

DAVOL®

FEED-RITE

PLASTIC NURSER

6 ways safer and easier:

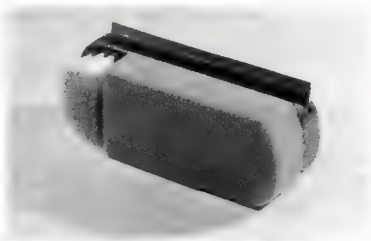
- Hospital-tested—sterilizes safely up to 250°F. without warping or distorting.
- Break-proof, leak-proof, crack-proof.
- Smooth, hard surface makes washing easier—will not stain or absorb odors.
- Unbreakable plastic cover provides sterile protection of nipple and formula right up to feeding time.
- Ideal for true hospital method of terminal sterilization.
- Specially vented "Anti-Colic®" Nipple and regulated feeding collar for adjusting flow of formula.

FREE . . . FEED-RITE Booklet on the true hospital method of terminal sterilization. Send to: DAVOL Rubber Company, Providence 2, R. I.

Short cuts to better housekeeping

New products you should know about . . .

Now you can lay new sheet or tile resilient floorings (except asphalt or vinyl-asbestos types) over your old flooring without the mess of ripping it up, or, if yours is a wood floor, without having to install a smooth hardboard or plywood base. The secret lies in a new air-filled foam padding, available at many flooring dealers' in 36-inch-wide rolls. This padding provides a thick springy cushion that makes the finished floor quieter and more comfortable to walk on.



Drivers who are troubled with bug-covered windshields will find it convenient to keep this combination brush in the car. Use the bristles to loosen windshield dirt, the sponge to wash the glass, and the side-of-the-brush squeegee to dry the surface.

Stop searching frantically for paper and pencil to write down phone messages or memos. This memo pad, handy in the kitchen or near the telephone, has a storage compartment that holds pencils and paper clips; its continuous roll of adding-machine paper will give several months' use before a refill is necessary. Available in stationery and office-supply stores, the pad holder comes in telephone-matched colors—blue, gray, yellow, ivory, red, and cocoa brown. —S. P. H.

see buyer's guide

Our readers do it this way . . .

Smallest-size plastic bowl covers are fine for covering the cut end of bologna or sausage.—Mrs. Neil Tucker, *Corpus Christi, Texas.*

When you go away for a few days and have no one to look after your plants, cover them with lightweight plastic bags to retain the moisture. — Mrs. A. F. Ritchie, *Montreal, Quebec.*

I use a vegetable brush to clean muffin pans.—Mrs. Lloyd M. Washington, *Warren, Ohio.*

For that bandbox look in summer, carry in your purse a piece of white or pastel chalk to match the gloves you are wearing. If your gloves smudge, just rub the chalk lightly over the soiled area. The chalk mark disappears when you wash out the gloves.—Mrs. Susan Branson, *San Bernardino, California.*

Before patching sheets or pillowcases, dip the area to be mended into a light starch, then dry and press. This makes patching easier. — Ida Tiritilli, *Chicago, Illinois.*

I use my baster to add water to the small bottles in which I grow vines on my window shelves. — Katherine Burke, *Allentown, Pennsylvania.*

Fill empty plastic pill bottles with catsup and pack one in each lunch box whenever catsup is called for.—Mrs. Floyd Bradd, *Bowmanville, Ontario.*

Save the selvages that you cut off dress material and use them to tie up rangy plants in the garden. The edging is strong and won't damage plant stems. — Mrs. E. A. Snow, *Warner, New Hampshire.*

We'd like to hear about your short cuts. EVERYWOMAN'S FAMILY CIRCLE will pay $2 for each suggestion printed. There's no limit to the number you may send, but no entries can be returned. Mail your idea to Housekeeping Editor, EVERYWOMAN'S FAMILY CIRCLE, 25 W. 45th St., New York 36, New York.

Gold Medal — the "flower" of the wheat — makes a "Flower" of a Pie!

Betty Crocker
of General Mills, Inc.

New and very special! Betty Crocker's double-decker pie shows off two golden pastry shells... one filled with ice cream, one with strawberries. To be sure of tender, flaky crust . . . make it with dependable Gold Medal, the flour that always helps you bake it better, because it's the "flower" of the wheat . . . the finest part.

Pastry

1 1/2 cups *sifted* GOLD MEDAL Flour
3/4 tsp. salt
1/2 cup lard (or 1/2 cup plus 2 tbsp. hydrogenated shortening such as Spry, Crisco, Snowdrift, Swift'ning)
3 tbsp. water

Heat oven to 475° (very hot). Mix flour, salt. Cut in shortening. Sprinkle with water; mix with fork. Round into ball. Divide into two parts . . . ⅔ in one part, ⅓ in other. Roll larger part 1" larger than inverted 9" pie pan; smaller part ½" larger than inverted 6" pan. Ease into pans; flute and prick pastry. Bake *8 to 10 minutes* or until golden brown. Cool.

Filling—Spoon 1 qt. softened ice cream into 9" baked pie shell. Make slight hollow in center. Place 6" baked pie shell securely in hollow. Fill with strawberries, sweetened to taste. Serve immediately.

Bake it Better with Gold Medal — the "Kitchen-tested" Flour

TV personalities

The pairing of singers Steve Lawrence and Eydie Gorme, now merged on the home front also, may produce one of TV's most talented young teams • By PHILIP MINOFF

DESPITE a merciless season in which the casualty rate for TV's singers has been only slightly lower than the mortality among TV's Indians, Eydie Gorme and Steve Lawrence (singers both) are unflinchingly preparing to embark on the most important venture of their young careers. Starting July 13, they're taking over Steve Allen's NBC-TV Sunday-night spot for the summer, and if they weren't so deliriously happy about the entire thing, they'd be scared to death.

Not that happiness is a new emotion for either. As far back as five years ago, when the pair was singing on Allen's old "Tonight" show, they were known far and wide as owning two of the most cheerful dispositions in show business. And they seem to get even happier with the years—a condition to which their marriage last December may have contributed substantially.

The Lawrences have other things, too, in common: They're both in their 20s; they're both New Yorkers; and both come from the kind of warm friendly household in which the family

Eydie Gorme and Steve Lawrence

spends more time around the kitchen table than it does in the living room. Today Steve and Eydie have their own little apartment in Manhattan, but until recently they hadn't been able to spend much time there. Ever since their wedding (in Las Vegas) they've been busy playing separate solo night-club engagements on the road.

FOR Eydie, who served a rougher singing apprenticeship than did Steve, knocking about the country is hardly a novelty. It was early in her career, before she was touring the nation with bands like Tex Beneke's and Tommy Tucker's, that the bizarre spelling of Miss Gorme's first name—an idea for which she accepts full

The Lawrence-Gorme association, professional and private, began when both were tyros on the old "Tonight" show with Steve Allen *(left)*

blame—began to take shape. She had already changed "Edith" to "Edie," but while she was on the road, she discovered that the advance publicity was billing her as "*Eddie* Gorme," leading the local citizenry to expect a male singer. So she altered the spelling to "Eydie," a variation she got right out of left field. Despite so desperate a measure, Miss Gorme is *still* being confused, from time to time, with singer Mel Torme. Nor does it help matters when husband Steve playfully refers to her as the "Velvet Smog."

Lawrence himself is almost purely a product of TV. He got his earliest vocal exercises while singing with his two brothers in synagogues in Brooklyn, where his father still holds forth as a cantor. But Steve's first commercial break was being accepted for an appearance on "Arthur Godfrey's Talent Scouts," where he won all the marbles. Later he was given a regular spot on "Tonight." There he met his bride-to-be and found a comedy idol in bossman Allen

LAWRENCE, who has quite a flair for comedy in his own right, once daydreamed about abandoning singing for buffoonery, but he has thought better of it over the past few years. "Specializing in comedy," he says, "makes you too darned vulnerable. I think I'm better off if I simply use comedy to supplement my singing."

All of which just about describes the general plan of the Lawrence-Gorme TV show this summer. Steve's baritone

A Terrific Bargain! ...TO PROVE TO YOU HOW EASY IT IS TO MAKE BIG MONEY JUST SHOWING THESE DOEHLA CARDS

This GIANT $2.75 Assortment of Christmas and All Occasion Greeting Cards

YOURS TO KEEP FOR Only 25¢ ON THIS SPECIAL INTRODUCTORY OFFER

98 PIECES Selling Regularly for $2.75

Yes, you get 98 useful items in this big box that includes generous quantities of cards for all occasions: Christmas, Birthday, "Get Well", Sympathy, New Baby, Thank You, Gift Cards, Toy Cards, Correspondence Notes, etc

Make $50 to $250 OR MORE IN YOUR SPARE TIME — WITHOUT ANY EXPERIENCE!

IMAGINE! This giant box of cards (a big value at $2.75) —YOURS FOR ONLY 25¢! We make this amazing offer because we want you to *see* how easy it is to turn spare time into spare dollars the Doehla way. No experience needed. Just a sincere desire to earn extra money.

We will also send our most popular Christmas Card assortments *on approval*. Just show these beautiful cards to friends and neighbors. If they don't snap up these bargains, return them *and pay nothing!* Mail coupon now.

One of These Nation-Wide Associates Will Give You Prompt Service in Your Area

Boulevard Art Publishers, Chicago 6, Ill.
Iva E. Brundage & Sons, Detroit 4, Mich.
Capitol Card Co., Inc., New Orleans 12, La.
Columbia Card Co., Ltd., Dallas, Texas
Harry Doehla Co., Nashua, N.H. & Palo Alto, Cal.
Greetings Unlimited, St. Paul & Minneapolis, Minn.
Hye-Quality Card Co., Inc., Kansas City 6, Mo.
Imperial Greeting Card Co., Los Angeles 12, Cal.
The Keelin Press, Atlanta 3, Ga.
Midwest Card Co., St. Louis 1, Mo.
Western States Card Co., Denver 11, Colo.
Widener Greetings Co., Philadelphia 7, Pa.

HARRY DOEHLA and ASSOCIATES, Studio 8F17
(Address any one of these three offices) Nashua, N. H.; St. Louis 1, Mo. or Palo Alto, Calif.

Please send me the Giant $2.75 Greeting Card Assortment (98 pieces) for which I enclose 25¢ as payment in full. Also send samples of your newest and most popular Christmas Card assortments *on approval* and full details of the Doehla "Extra Money" Plan.

Name.....
Address.....
City..... Zone.... State.....
☐ Check here for Special FUND-RAISING Plan for Church, school, club or organization.

SILENT TV THEATRE

(for tired eardrums)

STARRING

MR. OOPS and Liquid CHIFFON

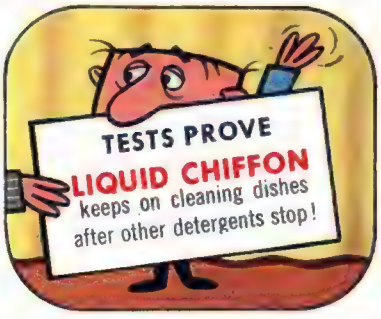
IN

"Keeps cleaning after other detergents stop"

Madam...are you beset by rundown, listless, tired...

...detergent? Does your dishwater get greasy...lose washing power?

My sponsor hesitantly suggests you try our new LIQUID CHIFFON



OOPS!

Chiffon is extra rich...keeps on removing food stains and grease...

...so that your last pan sparkles like your first glass.

Yet on hands CHIFFON is as gentle as its name...

...milder by test* than expensive facial soaps.

Isn't it time you caught on to new Liquid CHIFFON?

*Laboratory pH tests for skin alkalinity prove Liquid Chiffon less caustic to skin than even most expensive beauty soaps.

However you "cream" your coffee now—

You'll love the fresh taste and convenience of PREAM!

OVER THE COFFEE CUPS

by Sally Ross

Most folks agree coffee's a *must* at every meal. And you'll *love* it with Pream, the delicious coffee "creamer" you've heard so much about.

Extra creamy! New Instant Pream® is made entirely from fresh sweet cream and other milk products, by the exclusive Pream process. *Naturally,* it's delicious!

Extra convenient! Pream stays fresh tasting without refrigeration. Always handy for coffee *and* cooking.

More for your money! New Economy Size Pream "creams" up to *70* cups of coffee. Costs much less than other coffee "creamers."

Pream makes daily cooking so much more delicious and interesting. Try this easy-to-fix main dish, for instance:

CHEESE PIMENTO RABBIT ON TOAST
¼ cup Pream 2 tbsp. flour
½ tsp. salt ½ tsp. dry mustard
1 tsp. Worcestershire sauce
1 cup water
1½ cups grated Cheddar Cheese
¼ cup diced pimento
6 slices toast

Mix together Pream, flour, salt, dry mustard, Worcestershire sauce. Add water. Cook, stirring until thickened. Add cheese, stirring until melted. Stir in pimento. Serve hot over buttered toast. Makes 4 servings.

FREE! "Quick Modern Recipe Folder." Write to: Sally Ross, PREAM, Box 447, Columbus 16, Ohio.

©1958, H. C. Moores Co.

has a two-octave range, but his own smiling assessment of it is: "I've heard better." He is quick to admit also that he has borrowed a good deal of his much-admired phrasing style from Frank Sinatra. But there aren't half a dozen popular singers who have Lawrence's naturally easy manner and self-kidding approach.

Eydie, whose father manages a clothing factory in New York, is categorized in singers' parlance as a "belter." She has the power of an Ethel Merman, and the flawless Gorme control allows her to bring off any number of tricks in both the low and high registers. The high point of *her* career was two winters ago, at New York's storied Palace Theatre, when a first-night audience that had come to cheer headliner Jerry Lewis left with the feeling that perhaps Eydie had been the best performer on the bill. "You're fired!" comedian Lewis told her when the spectators had finally let her leave the stage. Then he broke into a grin, and Eydie knew she had "arrived."

EYDIE is of Turkish descent, but there's also a Spanish strain in her background, and her entire family (an older brother and sister and the elder Gormes) speak *that* language fluently. Eydie reinforced her own knowledge of it with college courses, and later she had her own "Voice of America" radio program—*"Cita con Edie"* ("A Date with Edie")—a program beamed to Spanish-speaking people the world over. This was all before Beneke, Tucker, and, obviously, "Eydie."

Steve's earliest singing dates weren't nearly so profitable as Eydie's. As a high-school youngster he used to spend some of his evenings at various low-pay singing jobs around town; when he returned home late, he would put into the refrigerator the $3 or $5 he'd earned, so that his mother could find it there first thing in the morning.

While this summer's TV assignment seems a mighty rich prize for a couple still so young, the fact is that Eydie and Steve have been on the brink of a development like this for quite a while. More than three years ago author John O'Hara (who knew the singers only as TV images) wrote: "I'm going to get to work one of these days and write a musical play with two fat parts in it for Eydie Gorme and Steve Lawrence. They're as attractive as any two youngsters in their field."

O'Hara (a man who has had some pretty fair success with a musical called "Pal Joey") never took any action on his printed promise, but his kind words are still remembered fondly by both recipients. "In fact," says Steve, "I wouldn't trade that clipping even for the chance to see Eydie's face if she ever discovered a check of mine in the refrigerator some morning." ##

Just like a man

From page 6

and go out in the evening with some of the boys. At the teahouse or cabaret we'd be fed and sung to and amused with dancing.

My wife, though, is both educated and musically talented. Wouldn't you think that after my absence she could have brought out her guitar, in lieu of a three-stringed samisen, or at least have played the piano for me? She did no such thing: she simply sat and talked.

Understand, I'm not being critical of my wife only. She is typical of all American women. They're spoiled, just outrageously spoiled. And we men have been so good to them for so long, they really don't realize it.

In their own pitiful little ways, they do try to take care of us. Laurie, for example, makes quite a stew over these trips I go on. She insists I take a supply of vitamin pills and urges me to get enough sleep, which is impossible for a man working on a short tour as a foreign correspondent.

I don't mind the solid vitamin pills, but sometimes she puts in the kind that squish. Once they escaped from the bottle and I had to wear an A-B-D-G shirt, with riboflavin added.

• • •

EVEN though Laurie occasionally has accompanied me to other countries, she's still suspicious that they don't have enough food there. In fact, she feels that way even about other states and cities.

Consequently I travel equipped like a life raft. My wife sneaks emergency rations, including chocolate bars, into my luggage. When I hit a hot climate and unpack my spare suit, it's my sundae best.

Once I found a brown necktie I didn't recognize, but out in the sunshine the pattern melted off. During that process I was really a drip.

I protested the placement of such goodies, so next time she secreted the stuff in my toilet kit. So I shaved with chocolate whip.

But all that comes about from an American wife's making her small gestures toward caring for a husband. There's little hope our women ever will do any better unless we send them abroad, as girls, for the right sort of training.

It doesn't work if you wait until they're grown and married. I tried to enlighten my wife on proper behavior. I told her, gently and uncritically, of the way a man is treated in Japan.

She listened interestedly enough, but when I finished she said casually, "Well, welcome back to reality."

By [illegible] (HIS MARK)

Arthur Godfrey SAYS:

"SAVE 10¢

Star of ARTHUR GODFREY TIME CBS TV & CBS Radio

When You Buy 3 (or more) Packages Of My Favorite Royal Gelatin Dessert—In Any Combination Of The 8 Delicious Flavors!"

Only Royal Gelatin Dessert gives you the "FRESH-FRUIT VITAMIN-C!"

10¢ 8570 CUT THIS COUPON OUT TODAY! 10¢

THIS COUPON WORTH 10¢ AT YOUR GROCER'S

On Purchase of 3 (or more) Packages Royal Gelatin Dessert

TO THE DEALER: For each coupon you accept as our authorized agent, we will pay you the face value plus usual handling charges, provided you and your customer have complied with the terms of this offer; any other application constitutes fraud.

Invoices showing your purchase of sufficient stock to cover all coupons redeemed must be shown upon request. Redeem only through our representative or by mailing to Standard Brands Incorporated at one of the addresses listed below. Void if prohibited, taxed or restricted. Your customer must pay any sales tax. Cash value 1/20 of 1 cent. This coupon expires on December 31, 1958.

625 Madison Ave., New York 22, N.Y. • 185 N. Canal St., Chicago 6, Ill.
121 S. 12th St., Birmingham 5, Ala. • P. O. Box 3546, Rincon Annex, San Francisco 19, Cal.

10¢ LIMIT: ONE TO A CUSTOMER 8570 10¢

an extra safeguard
offered only by

United Van Lines

Your most delicate possessions are kept safe and clean in a United Sanitized van.

Clothing, draperies, rugs, linens, upholstered pieces . . . all your belongings . . . arrive "Daisy Fresh" at destination. And only United Agents provide Sanitized Service —the cleanest, freshest, safest way to move lovely furnishings. It's a regular part of United service . . . no extra cost.

For "Pre-Planned," Sanitized Service call your nearest United Agent. He's listed under "MOVERS" in the Yellow Pages.

For information about the city to which you're moving and handy "Pre-Planned" moving booklet, write moving consultant Bette Malone, Dept. C2, United Van Lines, St. Louis 17, Mo.

United Van Lines

Love blooms in August

LOVE-at-first-sight keynotes summer fiction in next month's EVERYWOMAN'S FAMILY CIRCLE—three very special stories by three of America's most popular authors.

• In "Loved I Not Honor More," by Adela Rogers St. Johns, a highly eligible but heartfree bachelor suddenly finds his devotion (and curiosity) fixed on a mysterious woman with a strange secret. You'll meet them at San Francisco's world-famous "Top of the Mark," whose glass walls command a panoramic view of the Golden Gate and the Bay Area.

• More bright lights—and a love triangle—await you in our story by Gertrude Schweitzer—"Harry." The setting is New York City, where a young musician in an obscure cafe has a chance to win fame and fortune in one of the smart uptown clubs. You'll find what it's like to be an unknown musician whose girl friend is tugged by a cord of ambition so strong it can tear people apart.

• Margaret Culkin Banning will keep you on the edge of your chair as she tells a story of romantic intrigue, "The Girl on the Terminal Floor." The consequences are astonishing when an Air Force major picks up (literally) an attractive, expensively dressed girl lying on the floor of the air terminal. She has apparently been drugged. Here is a mystery—hard to probe but impossible not to follow to its conclusion—for both the jet pilot who becomes involved, *and* for you.

Kindergarten - to - college clothes—Six exciting pages of back-to-school clothes await you next month — all yours to make from smart new patterns. No matter what age your gal (or gals) may be, this big fall parade of glamour togs includes styles to delight one daughter or a whole bevy of them. One-piece dresses, jumpers, car coat with tapered pants, two-piece suit, and dress-up dresses all appear in lively new fabrics and in the latest silhouettes. Colors are out-and-out glorious, with recurring emphasis on plaids as sparkling as brisk fall air.

Ricardo Montalban

Ricardo Montalban's amazing ideas about romance — What does the well known actor and "Latin lover" (who appears in the film "Sayonara," winner of four Academy Awards) think is the secret of a truly romantic relationship? There's a key word, which Montalban will reveal to you himself—in the August EVERYWOMAN'S FAMILY CIRCLE. Just one hint: You may be in for a big surprise.

The Mexican actor will tell more, too, in his frank, friendly interview next month: The influences that molded him as a child, his philosophy of family living, and why his 13 years of happy marriage have been unaffected by the hazards of the entertainment world.

Salads to sing about—Salads take the food limelight in August—and not just because cool, hearty salad plates are warm-weather favorites with so many of our families. "Dramatic" is the word to describe our four pages of "Salads of Shimmering Beauty" and "Salads in a Basket." Edible baskets are fashioned of such tempters as melon, pineapple, artichoke, and layered tomato — picture-book creations full of luscious combinations from sea food to avocado-chicken-and-orange. And our shimmering-beauty salads show you how to master another kind of salad artistry—with mold and aspic.

New mothers and mothers-to-be: When you bring your new baby home from the hospital, all snug and cozy, you'll doubtless receive helpful advice from your pediatrician, and consult one of the excellent books on baby care. But suppose, in addition, that you could sit down and chat with seven outstanding child specialists (including famed Dr. Bela Schick), sharing the suggestions that each stresses when advising his own patients?

That's what you can do when you read "Baby's First Year," in the August EVERYWOMAN'S FAMILY CIRCLE, a symposium to help you through that busy, exciting, puzzling, and infinitely enjoyable period of your baby's life.

Plus many other helpful and entertaining features—yours to read in the August issue of EVERYWOMAN'S FAMILY CIRCLE. ##

New Kotex napkins with the Kimlon center protect better, protect longer. Now Kotex adds the Kimlon center to increase absorbency, to keep stains from going through. With this inner fabric, the Kotex napkin stays even softer, holds its shape for perfect fit. Choose Kotex—the name you know best—in this smart new package.

KOTEX and KIMLON are trademarks of Kimberly-Clark Corp.

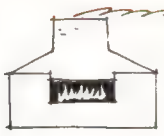
ONCE AGAIN KRAFT MAKES AN IMPORTANT IMPROVEMENT IN MARGARINE FLAVOR!

NEW SWEET CHILLED PARKAY

Discover the wonderful change in Parkay Margarine! Each package of New Parkay is *sweet chilled* as soon as the handy sticks are molded and wrapped. The delightful flavor of Kraft's Sweet Chilled Parkay stays uniform in quality week after week. You'll enjoy Parkay's delectable taste. You'll like the way it spreads smoothly even when ice cold. Your grocer has New Sweet Chilled Parkay. Try it soon.

Everywoman's
Family Circle

JULY 1958



fun's a-cookin'

at the barbecue!

By GRACE WHITE

COME with us on a barbecue spree, for summer's pretty days are fashioned for fun and good food outdoors. On the next 10 pages we bring you ideas—all gathered and photographed in sunny California—for family cookouts, beach picnics, teen-age sandwich feasts, pancake parties—even a glamorous hibachi supper to set a new mood in entertaining. You'll find more happy scenes as you turn the pages, plus recipes, starting on page 50, for the pictured foods.

It's news! Super barbecues on a

LINE up for steak, everybody! Dad's carving a first-off-the-grill chuck into juicy rare slices (another, ready to go, is waiting behind the first twin's plate). You've enjoyed thrifty flavorful chuck cooked slow-simmered; now try it broiled just like steak. The secret is meat tenderizer, seasoned or unseasoned, to sprinkle on the meat before cooking, let steak stand awhile, then grill as you do choicer cuts. Magic? Eating's believing. Just try it with buttery potatoes, onions, tomatoes, and zucchini chunks threaded and grilled on separate skewers (they need different cooking times). To serve the whole meal, California style, start with an iced shellfish platter—succulent shrimps (or prawns) and cracked crab legs to dunk into a nippy chili-sauce dip. Then on to:

***Bonanza Steak Broil** ***Savory Sauce**
***Vegetables on a Stick**
Salad-bowl Salad
Buttered Crusty French Bread
Cheese **Buffet Fruit Tray** **Crackers**
***Mocha Nectar** **Milk**

Look to thrifty cuts of beef, lamb, chicken for these barbecue treats—all made delectably tender with marinades, salad dressings, meat tenderizer

shoestring

It's ★**Churrasco!** Tender, lean beef (the cut is a thrifty round) spicily marinated and rotissed to rare perfection; with it — ★**Surprise Potatoes,** a crisp vegetable salad, and a summer berry dessert

You'll build a reputation with ★**Ginger-glazed Chicken,** cooked so tender it barely holds to the bone! Serve it with hot biscuits and an avocado-fruit salad. Top off with ★**Lemonade Cream**

see buyer's guide

All starred (★) recipes begin on page 50

Here's penny-wise cooking with a glamour touch— ★**Lamb Tropicana,** low-cost meaty riblets sparked with a hot-hot sauce. Vegetables in a skillet make an inviting medley; finger fruit kabobs add an easy-to-do exotic dessert touch

Everywhere in the West you see the simple beauty of Oriental foods and service. Here, for appetizer eating, we show ***Shrimps Tempura** and ***Scallop Roll Ups** with three exotic dips. Miniature hibachi *(at the left)* is perfect for reheating these titbits

Having supper on the porch as you watch the golden sunset? Make it tray service—***Fishermen's Stew** (in a real abalone shell), chowder crackers, fresh fruit salad—and tinkling glasses of iced ***Minted Tea** to sip leisurely as the sun goes down

fun's a-cookin'

We're

West Coast vies with the East when folks get talking about their fish—big tender prawns, delectable crabs, sweet butter clams, flavorful salmon and tuna. Real jewels of the sea—every one. Try them these ways

see buyer's guide

fish-fry happy

WHAT a thrill to have a family picnic with the famous Golden Gate Bridge as a background! At the drop of a hat, San Franciscans do just that. You can follow their example with a favorite coastline spot as your goal. It's into the car with ready-packed gear and staples, a quick stop at the supermarket for last-minute foods, and on to the cook-out! At low tide, sweet little butter clams may be yours for the digging; from fresh-water inlets, water cress yours for the picking. Because fun-in-the-sun appetites are notoriously ravenous, start cooking ★CLAM-DIGGERS' CHOWDER first, to enjoy from plastic-coated paper bowls (no dishwashing!) while the rest of the main meal—ours is ★GOLDEN-GATE SALMON STEAKS, ★BEACH-BOY SHRIMPS, and corn—adds teasing aromas as it grills in front of the bountifully laden surfboard table. Recipes for these starred (★) dishes begin on page 52.

Favorite West Coast sea foods—lobster, crab, shrimps (called prawns here), and canned tuna—are starred in this typical **★Pacific Salad Platter.** With it are tart **★Lime Sea-food Dressing,** cool tangy jellied **★Cucumber Crowns,** and crisp spears of tender romaine

All (★) starred recipes begin on page 52.

fun's a-cookin'

The West is flipping

Everywhere you go—friends' homes or restaurants—you pick up a stack of pancake ideas, each a masterpiece of gourmet simplicity. Here we show five of our favorites. May they become yours, too

FIRST are pancakes for the crowd—a sure-easy way to entertain, for everyone pitches in, has fun in the bargain. Twin grills do a fast job of baking Bunyan-big ★KABOB FLAPJACKS for the boys (and hungry girls) and little ★LADY PANCAKES for those with daintier appetites. To keep the skewered sausage-bacon-ham kabobs hot, stack them along one edge of a grill, as we did in this after-a-swim brunch party. For toppings, set up a tray, Western-style, of syrups—wild mountain blackberry, pineapple, red cherry, and maple—along with whipped butter and honey. Californians like an assortment, and they sample some of each for a sweet mixture of flavors. For your brunch add a serve-yourself iced mixed fruit bowl and pots of steaming-hot coffee, and see how everyone enjoys it!

All starred (★) recipes begin on page 59.

Well named are these old-world ★**Proof-of-the-party Pancakes,** with their crimson berry filling and luscious cream topping. What's more, they hold well in a warm oven

Shattery-crisp ★**Buenuelos** — as inviting as a Mexican fiesta. Serve hot, sugared and honey-glazed, with cool melon dessert and surprise-flavored iced ★**Ojai Coffee**

over pancakes

Yes, Californians even breakfast out of doors—with golden rings of ★**18-carat Pancakes** a specialty! Wonderful with whipped butter, syrup, strawberries, and fruit-nut mix

POOLSIDE BRUNCH

California Iced Fruit Bowl

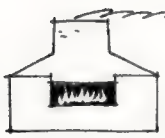
★Kabob Flapjacks **★Lady Pancakes**

Whipped Butter **Comb Honey**

Assorted Syrups: Wild Mountain Blackberry, Cherry, Pineapple, Maple

Hot Coffee

see buyer's guide



fun's a-cookin'

Sandwich spectaculars—
they're the swingin'est

Jive talk or no, when it comes to feeding hungry teen-agers, sandwiches—and the meatier the better—are "the most." These are just that, and all the rage with young Californians who rate these spectaculars the swingin'est when they entertain their crowd

Lucky pals, to be invited to this ***Makai Nui Ripple Steaks** party. Beef is low-cost round, sliced into ribbons, tenderized, and skewered with pineapple and tomatoes. Each guest grills his own, Islands-style, alongside bananas in Hawaiian ti leaves

see buyer's guide

Round up the gang for ***Steak Combos** *(pictured on our cover)*, starring lean flavorful flank (slices like a whiz into sandwich-size slivers). Pop onto a buttery bun, add a splash of ***Barbecue Mustard**, clap together with onion, tomato, and melty cheese top — and go - go - go!

EVERYWOMAN'S FAMILY CIRCLE

EVERYBODY'S in the act with ★BEBOP BURGERS, newest version of the all-American hamburger. It starts with a hot-off-the-grill giant-size patty on a buttered crusty bun. You spoon on a topping, or two, of your choice—savory spaghetti, hot chili, mild rarebit, salty nuts . . . balance a few salad relishes atop if there's room . . . wrap all in a big paper napkin and go to it. Smo-o-oth? One is terrific; two—super-colossal! Here is party food teen-agers can fix themselves (they tell us they prefer it that way). So, mothers, step aside and let the youngsters take over. With the sun high in the sky, good friends, gay music, lots of food—even a big happy dog to add to the fun—all's well in the wonderful world of our teen-agers.

All starred (★) recipes begin on page 62.

Luscious finale to a burger feast is this colorful trayful of skyscraper **★Kona Volcano Sundaes.** Cones are easy meringue mix; sauce is dreamy as can be. To celebrate the Fourth, teen-agers add lighted sparklers (legal in some states)

Hibachi party—
high-style and handsome

Whether your dining spot is your front porch, a smooth patch of shaded lawn, or a patio as inviting as this one overlooking San Francisco's romantic skyline, you have the setting for a hibachi party

Serve ★**Pineapple Boats,** frosty cool, to top off your glamorous party. Fast as a surfboard ride to fix: Just quarter, then slice fruit, stud with kumquats—that's all

USE your coffee table, seat your guests around it on big cushions—it's cozy informality. And plan foods you don't cook often, for this is a gala occasion. Start with iced fruit punch, to sip along with ★RUMAKI and ★PORK-PEPPER SQUARES, exotic titbits heated on the tiny hibachis. Then serve ★APPETIZER AVOCADO SALAD, following the delightful Californian custom of savoring the salad first in the meal. Now, your choice of ★ALMOND CHICKEN with rice and peas (we show Chinese snow peas in the pod, just for a lark), or grilled ★SKEWERED LOBSTER and ★MARINATED VEGETABLES. Sweet is Hawaiian ★PINEAPPLE BOATS and tea, accompanied by a generous swirl of happy talk.

Recipes for all starred (★) dishes begin on page 65.

For lovers of Chinese food, there are sweet snow peas to go with ★**Almond Chicken,** fluffy rice, too. So sit relaxed on a pillow-topped mat. Everything's within reach

Guests need little invitation to join the fun of amateur cheffing with plump lobster tails, vegetable kabobs, and savory titbits heating on picturesque Oriental hibachis

see buyer's guide

UPSET!

By FRANK BENNETT

Was his summer wasted? Intent on saving his small daughter, John found out what mattered most to him

THERE was anger in John Lyman the day he upset the boat. It had first shown itself when he'd shoved back from his desk, saying, "The summer's gone! Wasted!"

"Not wasted, John," Doris had said gently. "It's been good for all of us."

"But not good for my work," he'd returned bitterly.

Out of that, his anger had grown. Anger filled with hostility and resentment. However, Doris had laughed and kissed their child and had said to both of them, as if nothing were wrong, "You kids be careful with the boat while I'm gone."

A tall spare man, barefoot, in T shirt and shorts, he stood on the porch of the summer cottage, watching his wife climb into the car and drive away along the lake road. She was going to the village for boxes in which to pack his manuscripts and books. Frowning, he laid his pipe on the porch rail, but he smiled faintly as Bingo, his old dog, hobbled over to sniff at it. Coming to sniff at the pipe was, he knew, Bingo's excuse to be near him, and he patted the shaggy graying head. Then, remembering his unfinished book, he asked his child hopefully, "Isn't there something you'd rather do than go sailing on our last day here?"

Johnny stopped wiggling her bare brown toes in the hot dust of the path and frowned up at him. "Do we have to go home tomorrow, Daddy?"

"Yes," he answered. "School begins Monday, you know."

She sighed deeply. She looked small in her swimsuit, and quite frail. Bingo nudged his hand, and John thought how he had had the dog longer than he had had Johnny, who was almost nine. And he remembered that Bingo had been his dog even before he met Doris, who had been 18 then and now was 29. For 11 years she had tried to be as old as John, and he had tried to be as young as she. Now, in his anger, he wondered despairingly if their love was worth the years of trying and so often failing. [*To page* 82]

ILLUSTRATED BY ERNEST CHIRIAKA

He wondered what it would be like to die at nine and at 40 . . .

How to talk with

PHOEBE DUNN

your son about chastity

By NORMAN VINCENT PEALE
as told to JOHN and ELIZABETH SHERRILL

Readers who clamored for this article will, we think, be happy that we persuaded an eminent and beloved clergyman to contribute it

EDITOR'S NOTE: *So great was reader interest in Maxine Davis's article "How To Talk with Your Daughter About Chastity Before Marriage"* (FAMILY CIRCLE, *August, 1957*) *that we are anticipating a similar response to Dr. Norman Vincent Peale's treatment of the subject as it concerns teen-age boys. Reprints of Dr. Peale's article are available, at 5c each, by writing to:* EVERYWOMAN'S FAMILY CIRCLE, *Dept. XG, Box 1379, Grand Central Station, New York 17, New York.*

"MY son is going steady with a lovely girl from his class. They think they're so much in love that I'm afraid to find out what they do together when they stay out late at night." . . .

"When I try to talk to my son about chastity, he looks at me as if I came from another planet. Is purity out of style?" . . .

"We never had any problem talking to our *daughter* about sex before marriage, because for her there was the danger of pregnancy and the fear of what people would think of her. But what do you say to a *son*?" . . .

I quote from these letters because they're here on my desk right now. They're not unusual. Every week I get letters like these from parents who are concerned about their sons' sex problems. Each parent may put his question differently, but what they're all saying boils down to this:

"How can I persuade that healthy normal young son of mine to deny, until he is married, the physical pressures that are stirring inside him?"

Now, let's admit it: That's a pretty big order. What in the world *can* parents say that will achieve so much?

I remember so well a warm afternoon in Cincinnati when I was a teen-ager. At that time there was no problem about what to tell young men. The Y.M.C.A. announced a "for men only" lecture, and we high-school boys were urged to attend.

The stifling-hot lecture hall was packed to the rafters with tense boys. When the speaker stood up, you could have heard an eye blink. His speech was in two parts. The first was a heartbreaking tale about a boy who had got a "nice" girl in trouble. At the end of the story the girl leaped over a railroad bridge with her illegitimate baby, and the guilty boy shot himself in remorse.

The second half of the lecture dealt with what happens to boys who visit girls who are not "nice." It was simply a series of slides illustrating in great detail the ravages of venereal disease. As the slides flashed on the screen, boys in the hot hall began to faint.

Harsh medicine? It was supposed to be. The one purpose of the lecture was to instill in teen-age boys a deathly fear of wrongdoing. And make no mistake about it—fear was a mighty effective weapon. It was weeks before I could look at a girl without feeling my stomach turn over, and to this day I remember the horror of those slides.

Now, anyone who has checked current figures on both venereal disease and teen-age pregnancy knows that these dangers are still real. A parent who hides the facts from his son just isn't playing square with him. But today we shy away from fear as a principal means of teaching. I don't know many parents who think they can instill in their sons a healthy and reverent attitude toward sex by scaring the daylights out of them.

But if we have rejected fear as a major argument, what argument *have* we? I believe that today we have something stronger than any argument. We have a tool—and a more powerful tool than we've ever had.

THE tool is our modern understanding of what the sex drive is all about. To put it briefly, we no longer believe that promiscuous behavior is primarily a physical problem. Now when someone seeks sex outside of marriage, we look for other, stronger pressures.

Again and again at the problem clinic that our church conducts in New York, we see how these pressures operate. For example, a high-school boy may have a compelling need to prove he's no longer a child but a man among men.

One bright October day a few years ago I had a visit from the father of a teen-age boy. My visitor was more than worried about his son. "Philip is running around with an 'easy' girl, Dr. Peale," he said. "I hear him bragging about her to his friends. He talks just as men in the Army used to talk. He shouldn't even be thinking things like that. Why, he's just out of diapers!"

I asked this father why he thought Philip chose to go around with such a girl.

"He's childish enough to fall for her line, I guess," he said.

"Or maybe he's trying to prove something," I suggested. "Could it be that he's trying to tell you that he isn't childish, that he no longer *is* wearing diapers?"

The father thought about that for a while and then admitted that perhaps it was true. I advised him to go home and have a talk with his son about sex. "And when you do," I said, "you might remember that in this [*To page* 80]

FOR THE LOVE ANT

By GARDNER SOULE

Lawrence Peabody is a modern designer—noted for his clean, light-scaled woods and upholstered furniture. Yet his New Hampshire farmhouse is decorated with as many antiques as modern pieces. In this interview he tells why.

"THE hunting is happier than ever today," says Lawrence Peabody, as he launches into his favorite subject—antique collecting. "Why—" Mr. Peabody grins his wide New England grin "—you don't even need much money."

Mr. Peabody is 34. He bought his first antique—a porcelain Easter egg—when he was seven. And he has been collecting ever since. That probably makes him the only 34-year-old American who can talk about antiques from 27 years' experience.

"The things I'm getting today," he goes on, "are fabulous. The other day I bought two covered Canton jars—stoneware in blue designs—for $5 each. Just a couple of weeks ago in a Leominster, Massachusetts, junk shop I bought a German Meissen candlestick. They charged me what they thought was a lot—$3.50. I still buy chinaware Easter eggs. They still cost around 75c each. And there are buys like these everywhere.

"I think today's bargains are making more and more Americans antique-conscious," Mr. Peabody says. "There

OF

IQUES

Why collect antiques?

Here are many good reasons

from—of all people—

an outstanding

modern designer

are more shops than ever, more auction houses, and more country auctions spread out all over the country. Here in New England almost every day we see station wagons and trucks loading up with antiques for stores in the South and West.

"You may wonder why all these shops and auctions and all the buying that goes on haven't driven up prices. There's a good reason. Today's collectors are average-income people—like you and me. Not rich. They're not like the big collectors of a generation ago when I started—the Fords, Fricks, Du Ponts, or Mellons. Today's antique buyers don't bid prices up the way these giants did.

"You know, the shopping is a big part of the fun of collecting antiques. It's a most exciting thing to go to an auction or antique shop—just to browse. And if you find something you want, it's an even bigger thrill.

"Ever go to a country auction? Well, in our part of the country whenever there's an auction, families make a day of it. They take their dinners or buy them—usually country dinners of chicken or beef. They spend social afternoons and evenings at the auctions, meet all the neighbors, hear the latest gossip. Meanwhile they're bidding on antiques.

"What sort of antiques do they buy? Everything—from furniture to buttons.

"And what do all these collectors do with [*To page* 78]

old age—
burden or blessing?

Readers' reactions to "A Cursory Glance at Old Age," by 83-year-old Marion Woodruff, have been profuse and articulate. As you'll see by the variety of opinion expressed in these letters, a vital and controversial subject has been tapped

"THAT article made my blood boil! . . ." "I'm a 70-year-old who's here to tell you I agree 100% with Mrs. Woodruff. . . ." "The author should have called her views 'A *Cursed* Glance at Old Age.' . . ." "Congratulations! This is the most sensible article I've ever read on the subject. . . ."

Hundreds of letters have poured in reflecting diametric views like these, plus all shades of opinion between the two extremes. The author of the article that prompted such earnest response had expressed her own personal view in the February FAMILY CIRCLE: That medical science is doing a disservice in prolonging the lives of certain old people—those who, due to physical and mental deterioration, are "helpless, hopeless, and senile."

A few of our readers misinterpreted Mrs. Woodruff's view, and protested (with good cause), in the belief that she was advocating euthanasia ("mercy killing"). Nothing was further from her thoughts. Her protest was against the practice of keeping alive, through use of new drugs and other treatment, those suffering old people whose bodies and minds have disintegrated beyond all hope of recovery or desire to live.

Another misapprehension shown was the belief that Mrs. Woodruff is "against" longevity. One reader asked, "Would she have Albert Schweitzer cease his marvelous work for humanity—because he's over 80?" Indeed not! Mrs. Woodruff had written: "The few to whom old age is not a hardship are those who have developed some latent talent that brings them satisfaction, or whose health permits them to carry on in some congenial occupation."

The article also described problems of the countless old people who suffer from bitter loneliness, chronic ill health, boredom, loss of one or more faculties, relocation in an old-age home, or bewilderment at limitations brought by the accumulation of years.

Seventy-five per cent of the letters agree with Mrs. Woodruff; 16% disagree; and 9% agree on some points but take exception to others. Of the first group, many have used Mrs. Woodruff's thoughts as a springboard and offer suggestions toward solving problems of the later years. Many of the writers describe their own old-age problems, or those of parents or grandparents.

But virtually all the writers are in agreement on two points—that "A Cursory Glance at Old Age" was thought-provoking; and that solving old-age problems is a responsibility we all share.

The following opinions from representative letters offer a challenge to all of us to do more thinking about the welfare of today's 14,000,000 senior citizens—whose numbers are likely to double in the next 20 years.

KINGS PARK, N.Y.

I READ the article three times and disliked it more each time.

I work in homes for the aging, and I know that vegetation—a wanting-to-die process—is not necessary and is indeed becoming unusual. Homes today have programs in which residents participate actively. Some of these older people become so interested they complain they have "too much to do." Despondency has no place to creep in, and garrulity gives way to lively conversation.

Old age an indignity and insult? Indeed not!

—MARY TROTH

SARATOGA SPRINGS, N.Y.

I am a registered nurse, taking care of patients in an old-age home. Ages range from 75 to 95. Most of these old people are just cocoons from which the butterfly emerged long ago. Many of them do not have visitors from one month's end to the next. Even if they did, they could not converse intelligently, for their minds are in another world. Most of them have lost control of bodily functions.

I say, give them things they *like* to eat; keep them warm and as comfortable as possible; give them something to dull pain if it is present; and let them wear out—without life-prolonging "peppers-up." —MILDRED J. PUTNAM

NEW YORK, N.Y.

To be happy when old, one needs a good appetite and a poor memory. —N. V. COLE

HAVERTOWN, PA.

I do *not* believe that it is rare for a person to grow old happily, nor do I believe that most older people are so bored with life they would rather die.

My uncle, racked by lung cancer, on his good days loved

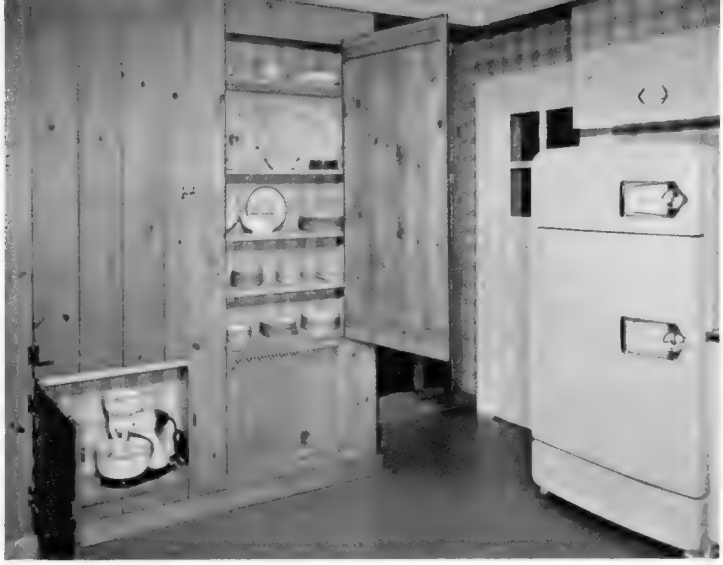
BEN MITCHELL—F.P.G.

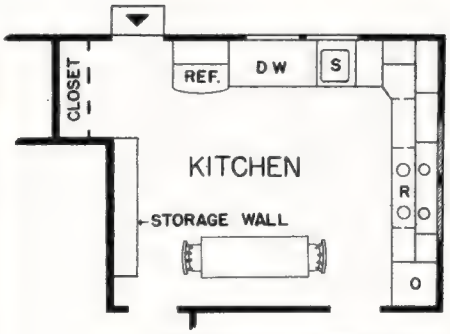
life to the hilt. On his bad days he lived for the better ones to come.

I have seen my mother so helpless that she could not breathe for herself. But there were times when she could put aside the oxygen mask, and could concentrate long enough to read a sonnet, or write one, or laugh over a grandchild's antics. Can it be that Mrs. Woodruff has not known people like these? —Mrs. Robert C. Taylor

Arlington, Va.

If Mrs. Woodruff would only let God handle things, He would bring her whole life to a happy [*To page* 73]





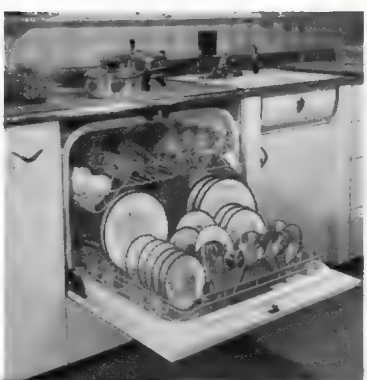
Floor plan shows kitchen after alteration. Windows on the right wall were blocked off

Storage wall *(left)* holds chinaware and small electric appliances. Grill covers radiator

In an old setting— a gem of a new kitchen

The Lewis family chose a tree-shaded old house, then went to the heart of their problem and, from an obsolete kitchen, created this colorful kitchen-dining room

By SALLY PEPPER HAAS



New wide dishwasher can be loaded and unloaded by children. The vinyl-coated racks hold dishes, glasses, and pans for a family of five

Base cabinets (under range top and built-in oven) handily store all cooking and baking utensils

AFTER living in a new three-bedroom house for eight years, the Lawrence Lewises sold their home and went hunting an old house—one with room for three growing boys, adequate storage space, and a kitchen that could be made efficient.

Their first home was attractive and seemingly had everything that a modern homemaker could want. But the kitchen, though equipped with excellent modern appliances, had no counter space and a traffic pattern that made cooking a nightmare.

After coping with storage and cooking problems and looking at the new houses being built in the area—Garden City, Long Island, New York—Mrs. Lewis decided that an old home with spacious rooms and big closets would make for easier housekeeping. So she and her husband hunted until they found a house with those requirements. The kitchen, like those found in most 30-year-old homes, was a shell with a sink, range, two built-in floor-to-ceiling storage cabinets, a cubicle of a refrigerator room, and badly placed windows. But it had one important asset—it was 14x17 feet.

They had two structural changes made. The wall separating the refrigerator room from the kitchen was torn out, and the windows on the side wall were removed to increase the wall storage space.

They planned an L-shape working area that put the refrigerator, sink, dishwasher, and range close together and in a good working triangle to one side of the back-door traffic. They had a storage wall built in one of the two remaining walls and paneled the fourth wall with the same soft gold-finished Idaho white pine they had used for the storage wall. ##

see buyer's guide

Yellow metal cabinets, shadowless perimeter lighting, and pale gold-and-blue-plaid wall covering make a gay work area

Bobby, Jeff, and Lonnie Lewis store their outdoor things in these open lockers

Old windows on range wall *(below, left)* were filled in *(below)*. Sink was moved to the back wall under remaining windows

The man who loved a statue

By DANA BURNET

The professor's heart was pledged to a bronze goddess—but what of the real woman who gave him light and comfort in a strange land?

PROFESSOR BESSENYI had not expected to be moved by his first sight of the Statue of Liberty. It was a day in January, and a cold mist lay on New York harbor. Its chill penetrated the professor's topcoat as he stood on the deck of the transport that was bringing him and his fellow Hungarians, all refugees like himself, to America.

"Why should I look at a statue?" he said aloud to himself. Why, when he could remember vividly the living figures of his fellow countrymen in their unplanned poses as they fought the Russian tanks during the Terror in his homeland last October? But then he saw the statue looming up before him in the mist. She seemed to be holding out to him her lighted torch. She seemed a symbol of that faith that had flamed in all freedom fighters of history, and his heart beat as a lover's as he gazed at the huge woman shape rising illumined from the waters. So Michael Bessenyi, former professor of history at the University of Budapest, fell in love with a statue.

And it seemed his destiny to live within sight of her. For soon after his arrival in New York, he was lodged with a group of other refugees in an old hotel in Brooklyn Heights, [*To page 67*]

ILLUSTRATED BY FLOYD DAVIS

"I had no right to make love to you!" Michael said harshly. "Not that I think one kiss is making love . . ."

Want to know more about outer space? . . . Get this up-to-the-minute

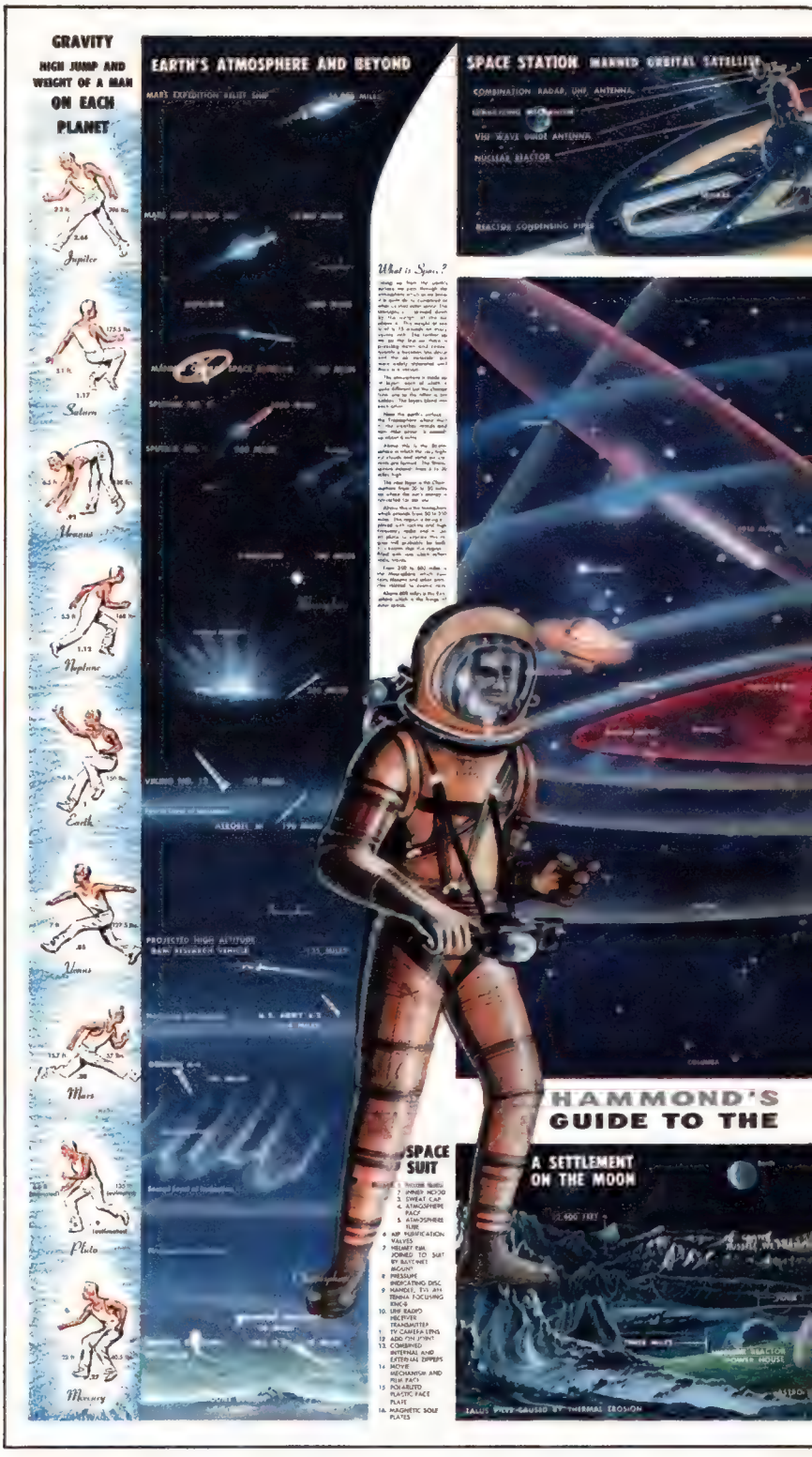
Colorful new guide to space exploration

A big 29″x42″ full-color chart, ready to frame for hanging—so young space scientists (and old ones, too) can keep up on the space age. Yours for only $1

IT'S a space education in itself! Prepared by Hammond's map-making experts and checked for astronomical accuracy by the staff of the Hayden Planetarium, New York, this guide shows the areas of space that man is conquering today—and the missiles that make it possible. In vivid full color, it's a decorative addition to a boy's room (or a space-minded girl's, for that matter), the family room, or den.

There are the solar system, atmospheric charts, diagrams of the various man-made satellites, and more—all explained in easy-to-follow language on the back of the chart.

You can get yours by mailing the order coupon (*far right*) today.



Here's what "Exploration of Space" includes:

Solar system—showing the Sun, its planets in their orbits, their moons, the constellations, stars, and comets. A chart details more planet facts.

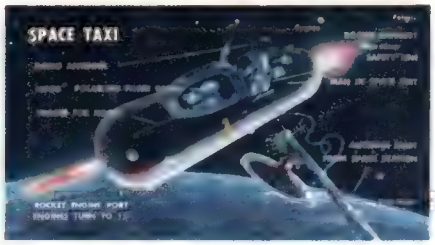
Gravity on each planet—how it affects man's weight, jumping height.

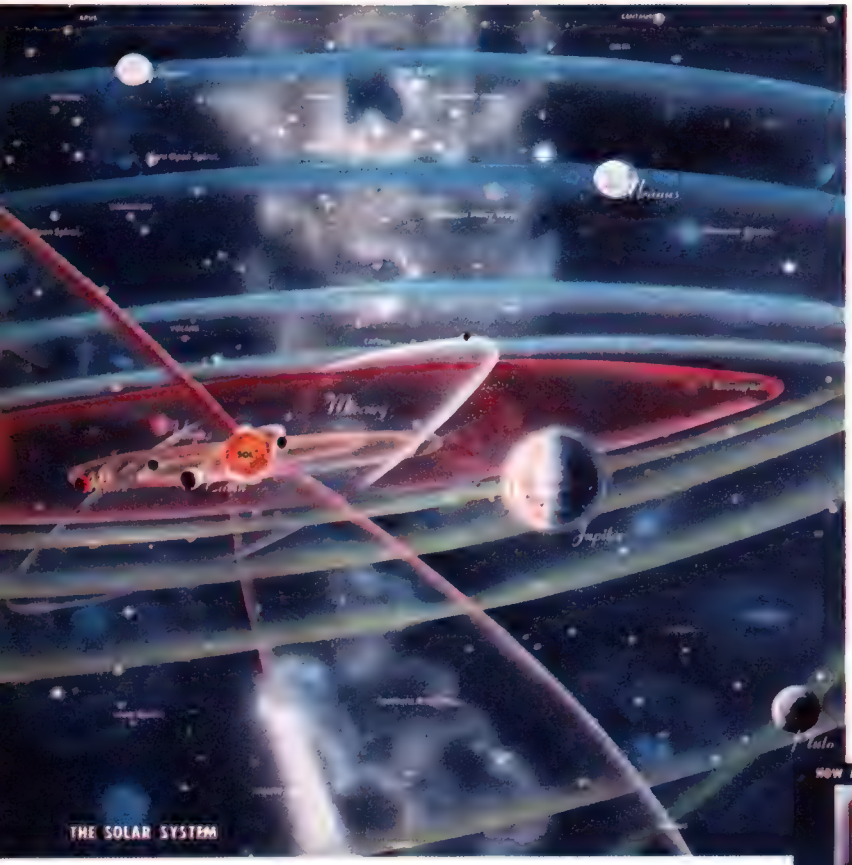
Space suit—illustrated and its different parts explained.

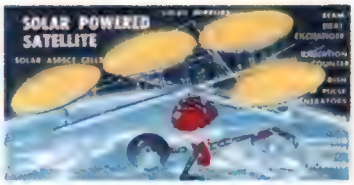
Atmosphere chart—showing the different layers of the atmosphere and the heights beyond it penetrated by various space missiles.

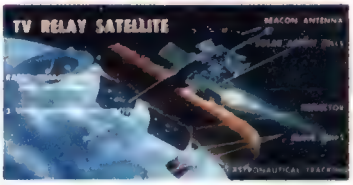
A Moon settlement—visualized in a Moon crater, from a crater photograph taken at Mount Palomar.

How a rocket works—an explanation, with diagrams, of three different types of rockets.









EXPLORATION OF SPACE

© Copyright C. S. HAMMOND & COMPANY

Plus—illustrations and explanations of a tracking camera, an interplanetary ship's interior, space ships, a space taxi and station, a TV relay satellite, and battery-, solar-, and nuclear-powered satellites.

JULY 1958

Space Map, Dept. XE, Box 1379,
Grand Central Station, New York 17, N. Y.

Please send me.....Exploration of Space Guide(s) at $1 each.

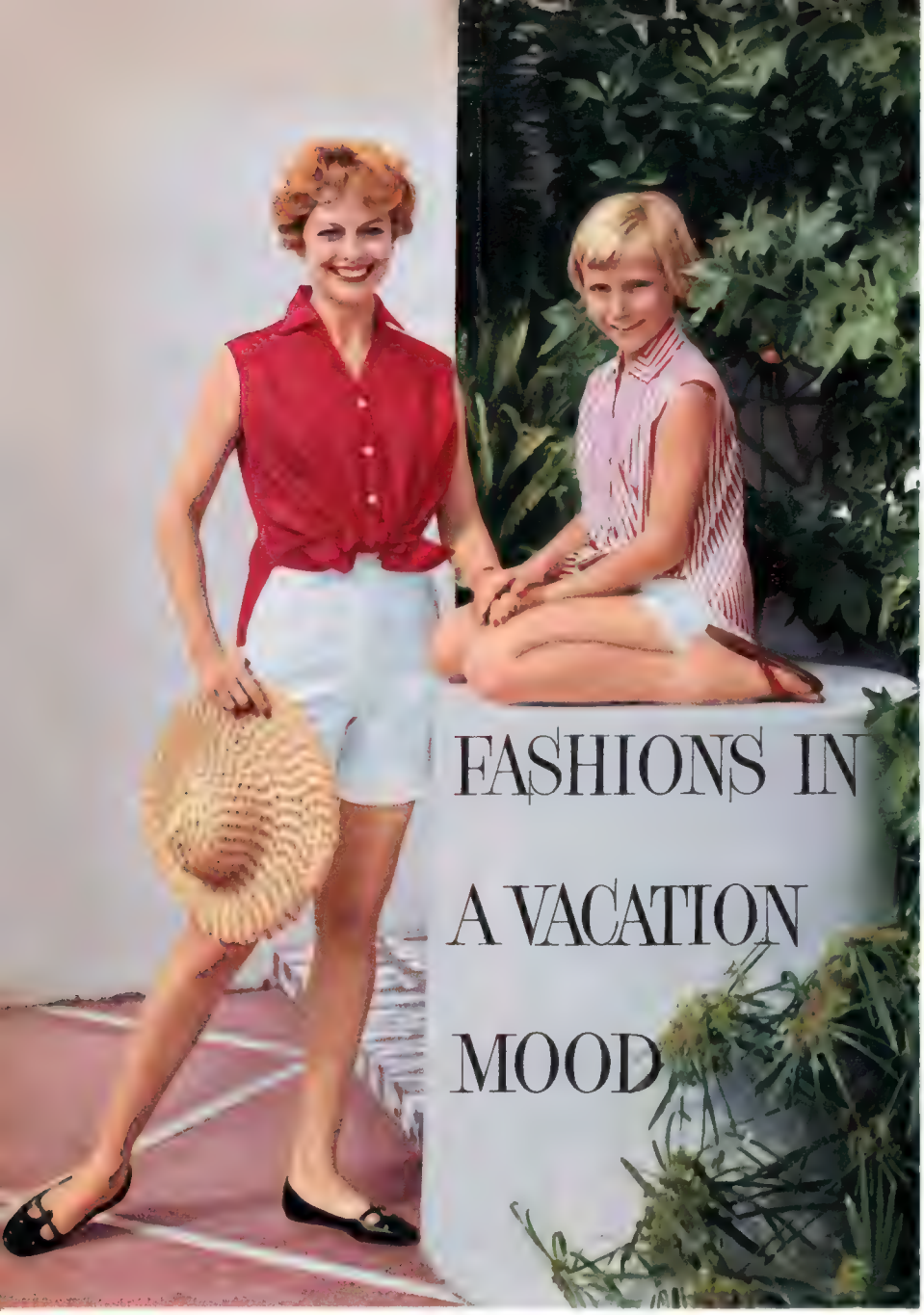
Enclosed you will find $.....in full payment.

NAME .....

ADDRESS .....

CITY ..... ZONE ..... STATE.....

Items shipped to Canada subject to Canadian tariff



FASHIONS IN A VACATION MOOD

By Kathryn Day

THIS summer's sun shines on the prettiest play fashions in many a season. Pretty *and* practical they are, for designers have used fabrics that take little care, lines as comfortable as they are smart, colors that mix with ease. And that's true of little-girl fashions as well as their mothers'. Here are the basics for a summerful of fun and relaxing, whether it's off on vacation or right in your own back yard.

The new tie-tail shirt . . . such a fun fashion that all ages have adopted it! Comes in a riot of colors—solids and stripes—ties in front, and falls smartly free in back over shorts and pants (or tucks inside full summer skirts). Here at its trimmest over white shorts. Both shirts are by Ship 'n Shore — mother's size, under $3; girl's size, about $2.50. Girl's poplin shorts, by Catalina, about $2.50. Misses'-size cotton-gabardine shorts are by F. B. Horgan, and are priced at about $5

Cotton-knits with the sun in mind now—but on duty the year round, they're so versatile. In three parts—the pants (most comfortable you'll ever own) in black and colors, about $6; the knit shirt, a *blouson* with roll-up sleeves, about $5; the sleeveless cardigan, brass-buttoned and brilliantly striped, about $6. All three by Phil Rose

Fun-minded separates—junior version. Sturdy, comfortable, and with that certain flair that a young fashion plate wants, even in her vacation clothes—drawstring legs on the dotted pants, a fish for a pocket, and rickrack trim that's echoed on the sleeveless top. Designed by Trude, in sizes 7-14, the set is priced under $9

Tyrolean look-alikes for summer afternoons when a girl wants to look her prettiest. The provincial printed cotton, in cornflower blue, turquoise, or pink, is cut with a sleeveless top and frosted with white to make the most of a summer tan. By Trude of California—the mother's in sizes 5-15, under $13; the daughter's in sizes 7-14, under $8

PHOTOGRAPHED BY JOHN ENGSTEAD

For stores, see buyer's guide

Another page for your

Mother-child cookbook

PARTY PASTRIES

BIG AND LITTLE COOKS TOGETHER

Three dainty sweets . . .

- **Make-believe Napoleons**
- **Mock Eclairs**
- **Pudding Horns**

. . . from just one package of vanilla- or chocolate-flavor instant-pudding mix. Make it up just as it says on the box. Then:

For MAKE-BELIEVE NAPOLEONS—

1. Halve graham crackers. Spread with pudding; make 3 layers.
2. Top each with a halved cracker spread with icing made by stirring 1 teaspoon milk into ¼ cup frosting sugar.
3. Melt 2 tablespoons semisweet-chocolate pieces in a tiny pan over hot water.
4. Make stripes across tops with small knife dipped into melted chocolate. Run knife lengthwise across stripes to make design.

For MOCK ECLAIRS—

1. Make "sandwiches" of pudding and ladyfingers.
2. Frost with icing made by melting semi-sweet-chocolate pieces over hot water.
3. Pipe cream around edge with whipped-cream-in-a-can.

For PUDDING HORNS—

1. Fill sugar ice-cream cones with pudding.
2. Trim edge with whipped-cream-in-a-can.

Recipe idea by Philip Strong, New Orleans, Louisiana

Boys and girls: Turn to page 66 for rules on how to win $5 for your own favorite recipe.

Lemon Custard Angel Food and Lemonade!

Summer-cool idea from Betty Crocker

Quick! Easy! Wonderful! It's Lemon Custard Angel Food!

—A new mix from our Betty Crocker kitchens—with the moistness of custard, the delicate tang of lemon! Easy? You just add water—for perfect 13-egg angel food! Serve with ice-cold lemonade—a wonderfully refreshing summertime spread!

"I guarantee a perfect* cake—homemade-perfect—cake . . . after cake . . . after cake!" Betty Crocker General Mills

Try these perfect Angels too!

Betty Crocker Confetti Angel Food Mix

Betty Crocker White Angel Food Mix

For the cakes you frost... Betty Crocker Frosting Mixes make perfect frostings every time.

*PERFECT! Yes, every mix we make for you is guaranteed to come out perfect, or send the box top to Betty Crocker, Box 200, Minneapolis, Minn., and General Mills will send your money back.

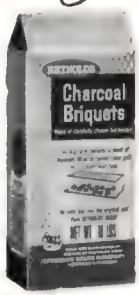
Please Your Cook-Out King— Get Quality Plus!

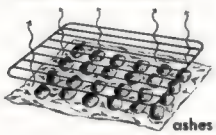
REYNOLDS CHARCOAL BRIQUETS

Made of finest hardwood charcoal, these briquets made a hot name for themselves in 2½ lb. cartons. Now you can buy the same top quality in tough, two-ply bags... 5 and 10 lbs. And that's not all...

Big Plus in Every Package!

In each 5 lb. and 10 lb. bag, a big 15" x 20" sheet of REYNOLDS WRAP to give you *radiant-heat* cooking. Just line bottom of grill (any type). You get more heat from less fuel... more evenly distributed.





You eliminate messy clean-up. Just lift out ashes and drippings with the REYNOLDS WRAP. *Method tested and approved by leading research laboratory.*

In each 2½ lb. aluminum foil carton, a separate foil envelope of famous Reynolds Quick-Action Safety Starter. Not a liquid but solid granules of impregnated charcoal...*safe, sure-fire, odorless.*

REYNOLDS QUICK-ACTION STARTER ALSO AVAILABLE SEPARATELY... ASK FOR IT AT QUALITY MARKETS EVERYWHERE!

Guaranteed by Good Housekeeping

BY THE MAKERS OF REYNOLDS WRAP

© 1958 Reynolds Metals Company.

Super barbecues

From page 23

BONANZA STEAK BROIL

Makes 8 servings

2 chuck or blade steaks, cut about 2 inches thick (about 3 pounds each)
Meat tenderizer (seasoned or unseasoned)
SAVORY SAUCE

1. Score fat edges of steak about 2 inches apart; sprinkle both sides evenly with meat tenderizer (use no salt); pierce deeply all over with fork; let stand at room temperature 1 hour for 2-inch-thick steak, 30 to 40 minutes for thinner cuts.
2. Brush steak with SAVORY SAUCE (if fresh herbs are available in your market or garden, cut a few sprigs —basil, tarragon, thyme, rosemary, or marjoram; tie together and use for brushing sauce on steak); grill over glowing coals, brushing once or twice with sauce, 9 to 10 minutes on each side for rare, 10 to 12 minutes for medium.

SAVORY SAUCE

Season ½ cup (1 stick) melted butter or margarine with ¼ cup bottled thick meat sauce. Makes about ¾ cup.

VEGETABLES ON A STICK

Makes 8 servings

16 small potatoes, unpared
16 small onions, unpeeled
3 pounds zucchini, cut in 2-inch pieces
8 tomatoes
SAVORY SAUCE *(recipe above)*

1. Thread potatoes, onions, zucchini, and tomatoes on separate large skewers.
2. Brush potatoes, onions, and zucchini with SAVORY SAUCE; place over glowing coals; grill, turning and basting often with SAVORY SAUCE, 35 minutes, or until tender.
3. Brush tomatoes and grill during last 5 minutes' cooking.

MOCHA NECTAR

Brew regular-strength breakfast coffee (2 level tablespoons regular, or 1 rounded teaspoon instant, coffee for each ¾ cup hot water). Pour hot into coffee or cocoa cups; top with a dollop of MOCHA NECTAR CREAM; add a cinnamon-stick stirrer.

MOCHA NECTAR CREAM—Beat ½ cup whipping cream with 2 teaspoons sugar, 1 teaspoon cocoa powder, ½ teaspoon grated orange rind, and ¼ teaspoon vanilla. Makes about ¾ cup, or enough for 8 servings.

CHURRASCO

Makes 8 servings

1 cup wine vinegar
½ cup olive oil or salad oil
3 tablespoons lemon juice
2 teaspoons thyme
1 teaspoon marjoram
1 teaspoon crushed dried red pepper
1 teaspoon salt
1 clove of garlic, minced
1 bay leaf
2 boneless beef roasts, about 2 pounds each (bottom, top, or eye round, or brisket)

1. Combine vinegar, oil, lemon juice, thyme, marjoram, red pepper, salt, garlic, and bay leaf in large bowl; place beef in mixture; marinate, turning often, 2 to 3 hours.
2. To rotis: Push spit through roasts, balancing weight evenly; set holding forks and tighten; insert meat thermometer in end of one roast; place spit in position; start rotisserie.
3. Roast meat, following manufacturer's directions and basting often with marinade, until done as you like it (about 1 hour for rare, 140° on meat thermometer; for medium, thermometer should read 160°; for well done, 170°).
4. OR: To cook over glowing coals, place meat on grill; roast, turning often and basting with marinade, 40 to 50 minutes for rare; 50 to 75 minutes for medium.
5. To serve, slice meat thin, then dip in marinade for extra flavor.

GINGER-GLAZED CHICKEN

Makes 4 servings

2 broiling chickens (1½ to 2 pounds each), halved
1 bottle (8 ounces) Italian-style salad dressing
½ cup orange marmalade
2 teaspoons ginger
⅛ teaspoon liquid pepper seasoning

1. Place chicken halves in single layer in large baking pan; pour dressing over; turn chicken to coat all sides; cover; let stand at room temperature, turning chicken occasionally, 2 to 3 hours, or in refrigerator overnight.
2. Combine ½ cup of the dressing marinade with marmalade, ginger, and liquid pepper seasoning.
3. Brush chicken with marmalade mixture; place, skin-side-up, over glowing coals; grill slowly, basting often, 20 to 30 minutes; turn; grill, basting again, 20 to 30 minutes longer, or until chicken is tender and a rich golden-brown.

[*To page* 52]

Today's Active People

go for the *Light* refreshment

THE modern sun-lover loves—and follows—the modern trend toward lighter food and drink. And the results are astonishingly slim, trim and beautiful.

Pepsi-Cola, of course, is the favored refreshment here. Today's Pepsi, reduced in calories, is never heavy, never too sweet. Have a Pepsi and refresh without filling.

"Pepsi, please"

to refresh without filling

Super barbecues

From page 50

SURPRISE POTATOES

Makes 8 servings

- 8 baking potatoes, scrubbed
- 24 thin onion slices (2 medium onions)
- ¼ pound (1 stick) butter or margarine
- Salt and pepper

1. Cut each potato lengthwise and crosswise at center almost through to bottom; insert onion slices in cuts; top each with 1 tablespoon butter or margarine; sprinkle with salt and pepper; wrap in aluminum foil, folding ends tightly.
2. Bake in hot oven (400°) or in glowing coals on outdoor grill about 1 hour.
3. OR: To bake in rotisserie oven along with meat, parboil potatoes before cutting and wrapping; bake about 1½ hours, or until done.
4. To serve, unfold foil and turn back; squeeze potato to open; top with more butter and dash of seasoned salt, if you wish.

LEMONADE CREAM

Makes 4 to 6 servings

- 1 envelope unflavored gelatin
- ½ cup cold water
- 2 eggs, separated
- ½ cup sugar
- ⅛ teaspoon salt
- 1 can frozen lemonade concentrate, slightly thawed
- 1 cup cream for whipping

1. Soften gelatin in cold water; heat over hot water until gelatin is dissolved.
2. Beat egg yolks with ¼ cup sugar and salt until light and fluffy in medium-size bowl; beat in lemonade; stir in dissolved gelatin; chill until syrupy.
3. Beat egg whites until stiff, gradually beating in remaining ¼ cup sugar; beat cream with same beater in separate bowl until cream stands in soft peaks; fold both into slightly thickened gelatin mixture.
4. Spoon into 4-cup ring mold; chill until set; unmold on serving plate; serve plain, with additional whipped cream, or with fresh mint, banana slices, and raspberries, as pictured on page 23.

LAMB TROPICANA

Place 6 pieces lamb breast riblets (about 1 pound each) in shallow baking dish; pour BALI HOT SAUCE over; turn meat to coat all sides; cover; let stand overnight in refrigerator. Drain meat, saving sauce; thread lamb on skewers for easy turning. Grill slowly over glowing coals, turning and brushing with sauce every 15 minutes, about 1½ hours, or until meat is tender; serve hot with remaining sauce. Makes 6 servings.

BALI HOT SAUCE

Combine 1 cup catsup, 1 cup vinegar, ½ cup molasses, ½ cup prepared mustard, ¼ cup Worcestershire sauce, 2 teaspoons liquid pepper seasoning, and ½ teaspoon each marjoram, oregano, and thyme in medium-size bowl. Makes about 3 cups. ##

We're fish-fry happy

From page 25

CLAM-DIGGERS' CHOWDER

Makes 10 cups

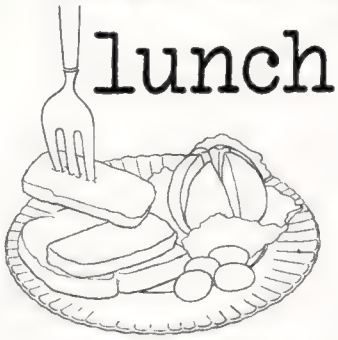
- 3 dozen freshly dug butter or steaming clams*
- 1 cup yellow corn meal
- 2 medium-size potatoes, pared, quartered, and thinly sliced
- 2 medium-size onions, peeled, quartered, and thinly sliced
- 3 cups water
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 tall cans evaporated milk
- 2 tablespoons butter or margarine
- 2 teaspoons Worcestershire sauce
- Chowder crackers

1. Rinse freshly dug clams well in salt water; place in clean pail; cover with fresh salt water; sprinkle with corn meal; let stand 1 hour.
2. Alternate layers of potatoes and onions in kettle; add 2 cups water, salt, and pepper; cover. (Use remaining 1 cup water for steaming clams in Step 4.)
3. Cook over glowing coals 20 to 30 minutes, or until potatoes are tender.
4. Rinse clams again in clear salt water; place in medium-size saucepan with 1 cup water; cover; steam 5 minutes, or until shells open.
5. Remove clams from broth in saucepan; cool until easy to handle; shell, removing skin from necks; add clams to potato mixture in kettle.
6. Pour clam broth *slowly* into kettle (any sand will remain in bottom of saucepan); add evaporated milk, butter or margarine, and Worcestershire sauce; heat just to boiling.
7. Serve with chowder crackers.

*Or use 1 can (about 7 ounces) chopped clams and juice. Add clams and juice with evaporated milk, and rest of ingredients, following Step 3.

[*To page* 56]

Quick BAR-B-Q lunch!



BARBECUED TREET. Brush tender slices of pink Armour Treet with your favorite barbecue sauce and slip under the broiler for three to four minutes. Serve on toast or buns for a delicious hot sandwich.

Why so extra good? The difference is good Armour meat. Treet is fine ham and pork sugar-cured like the finest ham.

AN EASY MEAT FOR EVERY MEAL

Such an easy way to please your family. Corned Beef Hash, Chili, Beef Stew, Vienna Sausage . . . all members of a big, good family. And they're good and easy.

STEEL 'n' STERLING BUFFET FORK by America's proudest silversmith. Retail value $6.50--yours for $2.75 with 2 labels from any Armour Star Canned Meats. Send with check or money order, name, address to: BUFFET FORK, P.O. Box 111, Newburyport, Mass. Offer limited to first 500 requests.

Armour meat of good eating

Where do Nabisco snacks

Brand new CHEESE TID-BIT CRACKERS! Wonderful cheddar flavor. Something different in crisp evening eating.

TO A PATIO SUPPER

Salad supper? Nut-coated balls of cheddar on CHEESE TID-BIT CRACKERS. Soup supper? Use 'em as croutons!

The snappy, nippy taste of TRIANGLE THINS! Great galley fare while skimming along on bright, blue waters.

SAILING, SAILING

Liven up the voyage! Keep sliced ham below in the hold. Great on sail-shaped TRIANGLE THINS.

Crisp surprise in the basket. VERI-THIN PRETZELS! Fresh, tasty as the day they were baked. (And that's fresh!)

ON A PICNIC

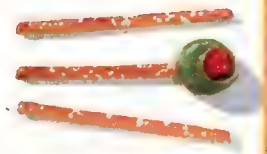
Peek-a-boo picnic idea: slice of Swiss on the delicious crispness of VERI-THIN PRETZELS. Bring lots! Picnic appetites run high.

Friendly chats, big bowls of icy punch. Perfect setting for the favored flavor of tangy cheese-rich CHEDDA-BITS.

TO A "SOCIAL"

Dab of chive butter or snip of sardine. Two social snack successes on CHEDDA-BITS.

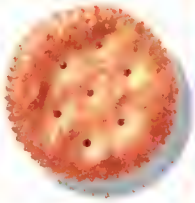
go in the Summertime?



No forks! Just fresh corn & hot dogs. And VERI-THIN PRETZEL STICKS! Salted just right, crispest of all.

LAZY-DAY PARTY

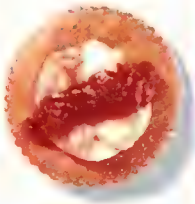
Spear an olive (green or black), an onion (sweet or sour) on oh-so-thin, so-crisp VERI-THIN PRETZEL STICKS.



While the catch cooks, bait your appetite with RITZ CHEESE CRACKERS. Aged cheddar makes 'em better.

OUT FISHING

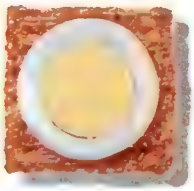
In case they're not biting today, bring your own! Shrimp and a dash of chili sauce on RITZ CHEESE CRACKERS!

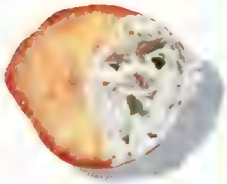


Wipe the sand off your hands! Grab some wheat-shredded, nut-like tasting TRISCUIT WAFERS.

TO THE BEACH

So good with hard-cooked egg slice (salt's right on the TRISCUIT!) or a tiny canned cocktail frank.

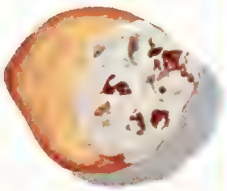




Western on? Quiz show? Relax with a tasty dip or two and chip-shaped, dip-shaped potato-flavored CHIPPERS.

TVIEWING

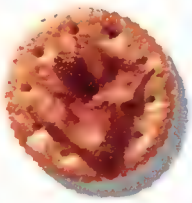
Mix till dippin' good: salmon, sour cream, chopped green pepper; or — cream cheese, maraschino cherry bits.

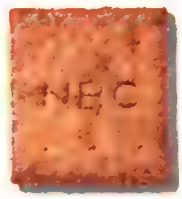


Stoke up the charcoal! Sit back and anticipate the main course with RYE THINS. Zippy, zesty-flavored, sensational.

TO A BARBECUE

Appeteazer: A burger bite on a RYE THIN, ringed 'round with onion ring. A grilled bacon strip does the trick, too.

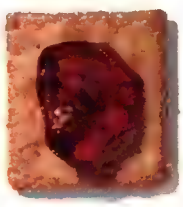




Roughing it? Hearty, whole-wheat-flavored WHEAT THINS in your knapsack keep you going!

CAMPING OUT

Chow time extra! Jelly, sweet or tart, on crisp, thin WHEAT THINS. Good plain, too!



NATIONAL BISCUIT COMPANY®

BEACH-BOY SHRIMPS

Makes 6 servings

1 pound fresh shrimps (or prawns) in shell
OR: 2 packages (about 10 ounces each) frozen shrimps
6 tablespoons melted butter or margarine
2 tablespoons lemon juice
1 clove of garlic, minced
½ teaspoon salt
Pinch of cayenne

1. Peel shells from shrimps, thawing frozen ones just enough to handle; place on a 2-foot length of heavy-duty or double-thick aluminum foil; fold foil sides up, pinching ends together; roll ends in toward center to make 12-inch boat.
2. Combine remaining ingredients; pour over shrimps; triple-fold top of foil to make tight seal; take to beach. Or, if cooking at home, chill 1 to 2 hours.
3. To cook on grill: Open triple fold at top; fold foil sides back to make double thickness; squeeze ends for handles.
4. Grill over glowing coals, turning shrimps once or twice, 10 to 15 minutes, or until tender.
5. OR: To cook at home, place shrimps in large frying pan; saute, stirring often, about 5 minutes.

GOLDEN-GATE SALMON STEAKS

Brush thick salmon steaks, one for each serving, with bottled thin French dressing; grill over glowing coals, turning once, 20 to 30 minutes, or until fish flakes easily. Season with salt and pepper, a squeeze of lemon, and Worcestershire sauce or catsup.

SHRIMPS TEMPURA

Makes 6 servings, about 2 shrimps each

1 pound large fresh shrimps (or prawns) in shells
1 cup sifted flour
1 teaspoon salt
1 teaspoon sugar
½ teaspoon ginger
2 eggs
½ cup milk
Fat for frying

1. Shell shrimps carefully, leaving on tails; remove vein down back; dry shrimps on absorbent paper.
2. Combine flour, salt, sugar, ginger, and eggs in medium-size bowl; beat until smooth; stir in milk (batter will be medium-thin).
3. Holding each shrimp by tail, dip in batter, then drop into 4-inch depth of hot fat heated to 380°.
4. Fry, turning once, about 3 minutes, or until golden-brown; drain on absorbent paper. Serve hot with: HOT-HOT MUSTARD, PLUM SAUCE, or CHRYSANTHEMUM SOY SAUCE.

HOT-HOT MUSTARD

Combine ½ cup dry mustard, ¼ cup water, and dash of turmeric in small bowl; stir until smooth. Makes about ¼ cup. This is a very hot mustard, so dip sparingly.

PLUM SAUCE

Combine 1 cup plum jam, 1 tablespoon vinegar, 1 teaspoon grated onion, ½ teaspoon allspice, ¼ teaspoon ginger, and a dash of cayenne in small saucepan; heat to boiling, stirring often; cool. Makes about 1 cup.

CHRYSANTHEMUM SOY SAUCE

Combine ½ cup water, ¼ cup soy sauce, 1 teaspoon sugar, ½ teaspoon prepared horseradish, and ½ teaspoon ginger in small saucepan; bring to boiling; remove from heat at once and cool. Place 2 tablespoons grated fresh radishes in small bowl; top with radish "chrysanthemum" (it's pictured on page 24); slowly pour in sauce. Makes about ¾ cup.

SCALLOP ROLL UPS

Makes 6 servings, 2 roll ups each

6 strips bacon, cut in half
12 fresh sea scallops (about 1 pound)
OR: 1 package (10 ounces) frozen sea scallops, thawed

1. Wrap half-slice of bacon around each scallop; fasten with wooden pick.
2. Broil, 4 inches from heat, about 8 to 10 minutes, turning once, or until scallops are done and bacon is crisp; dip into HOT-HOT MUSTARD *(recipe above)*, if you wish.
3. To serve out of doors, skewer on long picks and hold over glowing coals in tiny hibachi (as pictured on page 24) just to recrisp bacon.

FISHERMEN'S STEW

Makes about 8 cups

4 slices bacon, cut into 1-inch pieces
1 large onion, chopped
3 cups diced potatoes
2 teaspoons sugar
1 teaspoon salt
¼ teaspoon thyme
1 bay leaf
⅛ teaspoon pepper
4 tomatoes, peeled and quartered
2 cups water
1 package (1 pound) frozen fish fillets
Chowder crackers

1. Fry bacon pieces in kettle until crisp; remove and save for topping; add onion and potatoes; saute, stir-

so good in glass

. . . because spices retain their full vital flavor and aroma when they're safely sealed in glass containers. Because handy glass containers are so easy to use . . . and clean, clear glass always lets you see just how much remains in the jar. Next time you stock up on spices and herbs, make sure they're packed in bright, shining glass.

GLASS CONTAINER MANUFACTURERS INSTITUTE, 99 PARK AVE., N.Y.

On patio...picnic...or playground
PLANTERS are sure to please!

Pass *Planters Cocktail Peanuts*® while the steaks broil. Waiting will be half the fun!

Planters Cooking & Salad Oil adds gourmet flavor. Dressings stay mixed longer, too!

Picnics aren't complete without *Planters Peanut Butter* sandwiches . . . plain or mixed with jelly, jam, cheese, ham.

Children get their energy from *Planters Salted Peanuts, Planters Jumbo Block Peanut Bar or Planters Peanut Butter Cracker Sandwiches.*

Add nourishment to every meal with . . .

PLANTERS

Vacuum Packed Salted Peanuts and Salted Nuts . . . They taste So-o-o Good!

PLANTERS PRODUCTS ARE ALSO MADE AND SOLD IN CANADA.

ring often, until onions are golden; stir in seasonings, tomatoes, and water; cover.

2. Simmer over low heat about 25 minutes; add block of frozen fish; continue cooking 20 minutes longer, or until fish flakes easily.
3. Divide fish carefully into 4 servings; ladle with liquid into big bowls (we show it in abalone shells on page 24); top with crisp bacon pieces; serve with chowder crackers.

MINTED TEA

Makes 6 servings

6 tea bags
Or: 8 teaspoons tea
Or: 6 teaspoons instant tea
6 cups boiling water
Fresh mint
6 lemon wedges
Ice cubes or crushed ice

1. Pour boiling water over tea in preheated pot; let steep 5 to 7 minutes, depending on strength you prefer.
2. Place 1 or 2 crushed leaves of mint in bottom of each of 6 tall glasses; fill glasses with ice.
3. Pour tea over ice and mint; add a lemon wedge to each glass and garnish with sprig of mint.

PACIFIC SALAD PLATTER

Arrange in separate mounds on your biggest and prettiest platter (ours is pictured on page 25) chilled cooked lobster tails, medium-size shrimps (or prawns), and shelled crab meat. Add CORONADO TUNA SALAD in a shallow dish and a row of jellied CUCUMBER CROWNS; garnish with romaine, lemon wedges, and water-cress sprigs; serve with LIME SEA-FOOD DRESSING.

To prepare shellfish:

LOBSTER TAILS—Cook, following label directions; drain; cool; cut away meat from shell with sharp scissors; brush with lemon or lime juice; chill. Count on one small, or half a large, tail for each serving.

SHRIMPS or PRAWNS — Simmer 1 pound fresh or frozen medium-size shrimps (or prawns) in water seasoned with 1 lemon slice, 1 onion slice, 1 bay leaf, and 1 teaspoon seasoned salt about 5 minutes, or just until shrimps are tender and turn deep pink. Drain; cool enough to shell and devein; chill. One pound medium-size shrimps average 18 to 24.

SHELLED CRAB MEAT—Buy it cooked fresh by the pound; or frozen in 10-ounce packages or 1-pound cans; or canned (7 ounces). Thaw if frozen. One-half to ¾ pound fresh crab meat, 1 package frozen, or 1 to 2 cans will be enough for 6 when served with lobster tails and shrimps.

CUCUMBER CROWNS

Makes 6 servings

1 cucumber
1 package lime-flavor gelatin
1½ cups hot water
¼ teaspoon salt
⅛ teaspoon pepper
2 tablespoons lemon juice
1 cup dairy sour cream

1. Cut 6 slices from unpared cucumber; place 1 each in bottoms of 6 individual salad molds; pare and chop remaining cucumber (save for Step 3).
2. Dissolve gelatin in hot water in medium-size bowl; stir in salt, pepper, and lemon juice; spoon just enough into each mold to cover cucumber slice; set molds to chill.
3. Blend sour cream into remaining gelatin; chill until syrupy; fold in chopped cucumber; spoon over clear gelatin in molds; chill until set; unmold and serve with sea-food platter.

LIME SEA-FOOD DRESSING

Combine ½ cup mayonnaise or salad dressing, ¼ cup sweet pickle relish, 2 tablespoons cream, 2 teaspoons lime juice, 1 teaspoon grated onion, 1 teaspoon chopped chives, and a dash of liquid pepper seasoning in small bowl; mix well; chill. Makes about 1 cup.

CORONADO TUNA

Makes 6 servings

2 cans (about 7 ounces each) tuna, drained and flaked
2 carrots, scraped and grated
⅔ cup mayonnaise or salad dressing
1 teaspoon curry powder
Parsley

1. Combine tuna, carrot, mayonnaise or salad dressing, and curry powder in medium-size bowl; mix just to blend; chill.
2. Pile high in a shallow dish (ours is a shell); garnish with parsley ring. ##

Pancakes

From page 26

KABOB FLAPJACKS

Makes 6 servings, 4 pancakes each

1 package (8 ounces) heat-and-serve sausages, halved
12 slices (about ½ pound) bacon, halved and rolled
1 slice ready-to-eat ham, 1 inch thick, cut in 1-inch cubes
6 cups plain, buckwheat, or buttermilk pancake mix

1. Thread sausage halves, bacon rolls, and ham cubes alternately onto small skewers; grill, turning to cook evenly, 5 minutes, or until bacon is crisp.
2. Mix pancake batter, following label directions; use about ¼ cup batter for each large (6-inch) cake; bake, turning once, on greased heated griddle*.
3. To serve, stack 4 pancakes on each plate; stick a kabob in center.

LADY PANCAKES

Makes 12 three-inch pancakes

4 eggs, separated
4 tablespoons flour
1 cup (½ pound) cream-style cottage cheese
1 teaspoon grated orange rind
¼ teaspoon salt
¼ teaspoon vanilla

1. Beat egg whites in medium-size bowl until stiff but not dry.
2. Beat egg yolks until light in second bowl; stir in flour, cottage cheese, orange rind, salt, and vanilla; fold in beaten whites (batter will be thick).
3. Ladle batter (about 2 tablespoonfuls for each pancake) onto heated lightly buttered griddle*; bake until light brown on one side; turn; brown on other side.
4. To serve, sprinkle lightly with cinnamon-sugar, if you wish.

PROOF-OF-THE-PARTY PANCAKES

Makes 3 twelve-inch rolled pancakes

2 eggs
⅔ cup milk
⅛ teaspoon almond extract
½ cup sifted flour
1 teaspoon sugar
¼ teaspoon salt
Cinnamon-sugar
3 lemon wedges
1 cup lingonberry preserves
OR: 1 cup fresh or frozen blueberries, raspberries, or strawberries
Dairy sour cream

1. Beat eggs slightly in medium-size bowl; add milk and almond extract.
2. Sift flour, sugar, and salt into egg-milk mixture; beat with rotary beater about 5 minutes, or until smooth (batter will be thin).
3. Heat a 12-inch griddle or large heavy frying pan over low heat*; lightly grease with butter or margarine; pour in ⅓ of batter; tip pan to cover completely; bake until top is dry and underside is golden-brown; turn; brown other side; re-

**Test temperature by sprinkling a few drops of water on it; drops will bounce when temperature is right.*

HERE'S WHY
MOTHERS HAVE MADE
KOOL-AID
AMERICA'S FAVORITE!

- **Pure and good**... Kool-Aid has the Parents' Magazine Commendation Seal.
- **9 Flavors**... all the ones kids like best!
- **Full flavor**... Kool-Aid flavors are *locked-in* by a special General Foods method.
- **Handy**... no bottles or cans to carry.
- **Thrifty**...a package makes a pitcherful!

5¢ Kool-Aid
Makes Two Quarts

KOOL-AID IS A REGISTERED TRADEMARK OF GENERAL FOODS CORPORATION

move from pan; roll; place in warm oven until serving time; make 2 more pancakes from remaining batter.

4. To serve, unroll each pancake; sprinkle generously with cinnamon-sugar; squeeze lemon wedge over; spoon on ¼ cup berries; roll up; place on warm serving platter; spoon remaining berries over.
5. Cut each roll in half; serve with dairy sour cream.

BUENUELOS

Makes 12 five-inch pancakes

2 cups sifted flour
2 teaspoons sugar
1 teaspoon baking powder
½ teaspoon salt
1 egg
¼ cup milk
2 tablespoons melted butter or margarine
Fat for frying
10X sugar or confectioners' (powdered) sugar
Honey

1. Sift flour, sugar, baking powder, and salt into medium-size bowl.
2. Beat egg and milk in small bowl; add melted butter or margarine; pour into dry ingredients; mix until smooth (mixture will be dough-like).
3. Turn out on a floured pastry cloth or board; knead until smooth; divide into 12 walnut-size balls; coat each with shortening to prevent sticking; cover with a clean cloth; let stand 20 minutes.
4. Roll out each ball with rolling pin into a paper-thin pancake; fry in 4-inch depth of fat heated to 360°, turning once, 3 to 5 minutes, or until golden-brown; drain on absorbent paper.
8. Serve hot, for dessert, sprinkled with sugar and drizzled with honey.

OJAI COFFEE

Pour 1 cup boiling water over ½ cup instant coffee, 2 tablespoons cocoa mix, and ¼ teaspoon cinnamon; stir to mix, then add 3 cups cold water. Pour over ice in tall glasses; top each with a scoop of vanilla ice cream; garnish with chocolate curls and a cinnamon stick. Makes 4 servings.

18-CARAT PANCAKES

Makes 4 servings, 18 tiny pancakes each

2 cups sifted flour
4 teaspoons baking powder
1 teaspoon salt
2 eggs, separated
2 cups milk
1 tablespoon salad oil

1. Sift flour, baking powder, and salt into bowl. [*To page 62*]

Patio Taste Adventures with Lamb

Along with the fun of outdoor cooking, enjoy the fun of good eating, too. You're in for a new adventure when you highlight your barbecue or "cookout" with LAMB. Lamb is so tender, so distinctive in flavor, so easy to prepare . . . no wonder lamb is "the meat most ideal for outdoor cookery". And the abundant protein, vitamins and minerals in lamb meet a nutritional "must" in joyous, energetic living!

Paula Owen

"Enjoyable Meals with Lamb" —a 32 page recipe book now yours for only 35c. Send 35c in coin to LAMB, Dept. FC-7, 18 E. 2nd Ave., Denver 3, Colorado.

American Sheep Producers Council
Denver 2, Colorado

SHISH KEBAB— Marinate 1½" cubes of lamb (from shoulder or leg) in barbecue sauce. Skewer and partially broil. Alternate with mushrooms and chunks of pineapple and green pepper. Finish broiling.

LAMB LOIN AND RIB CHOPS—A sure hit for any occasion! Broil to suit individual preference. Season with pepper and a sprinkle of garlic salt.

LAMBURGERS— Mix 1 teaspoon salt and 1 tablespoon finely chopped onion with each pound of ground lamb. Shape into patties and broil on squares of aluminum foil.

ROAST ROLLED SHOULDER—Wonderful flavor — rotisserie barbecued indoors or out! Baste with barbecue sauce. Roast until meat thermometer registers 175°.

Lamb is delicious so many different ways

No more tears

from soap in the eyes

Use the shampoo that can't burn or irritate eyes.

Leaves hair silky-soft, easy to comb.

Johnson's BABY SHAMPOO

2. Beat egg whites until stiff but not dry in small bowl.
3. Beat egg yolks until light in second bowl; add milk and salad oil; pour over dry ingredients; mix just until blended; fold in beaten whites (batter will be medium-thick).
4. Ladle batter, using 1 tablespoonful for each pancake, onto heated griddle or frying pan* (lightly greased before each baking with butter, margarine, or salad oil); bake until bubbles appear on top; turn; brown on other side.
5. Serve hot with whipped butter, syrup or honey, and coconut-raisin-nut topping.

**Test temperature by sprinkling a few drops of water on it; drops will bounce when temperature is right.* ##

Sandwich spectaculars

From page 29

BEBOP BURGERS

Makes 12 servings

- 3 pounds ground beef
- 2 tablespoons instant minced onion
- 1 egg
- 1 cup canned applesauce
- 2 teaspoons salt
- ¼ teaspoon pepper
- 12 toasted, buttered, split large French rolls
- CHILI TOPPING
- RAREBIT TOPPING
- SPAGHETTI TOPPING
- SALTY NUT TOPPING

1. Combine beef, onion, egg, applesauce, and seasonings in large bowl; shape lightly into 12 patties.
2. Grill over glowing coals until done as you like them; place each on half a buttered roll; spoon a topping of your choice over; put roll together and eat!

CHILI TOPPING

Makes about 5 cups

- 1 medium-size onion, chopped
- 2 teaspoons chili powder
- 2 tablespoons olive oil or salad oil
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 can (1 pound) baked red kidney beans
- 1 can (about 1 pound) stewed tomatoes
- 1 cup sliced ripe olives

1. Saute onion with chili powder in olive oil or salad oil in large frying pan about 5 minutes, or until onion is tender; stir in remaining ingredients except olives; cover.
2. Simmer 30 minutes, stirring occasionally, to blend flavors, add sliced ripe olives.

RAREBIT TOPPING

Makes about 3 cups

- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon dry mustard
- 1 tablespoon Worcestershire sauce
- 2 cups milk
- 1 pound process American cheese, cut into pieces

1. Melt butter or margarine in medium-size saucepan; remove from heat; blend in flour, salt, dry mustard, and Worcestershire sauce; slowly stir in milk.
2. Cook over low heat, stirring constantly, until sauce thickens and boils 1 minute.
3. Stir in cheese; continue to cook over low heat until cheese melts.

SPAGHETTI TOPPING

Makes about 7 cups

- 2 envelopes spaghetti-sauce mix
- 1 can (6 ounces) tomato paste
- 1 can (8 ounces) tomato sauce
- 4 tablespoons salad oil
- 3 cups water
- 1 package (8 ounces) thin spaghetti
- ½ cup grated Parmesan cheese

1. Blend spaghetti-sauce mix with tomato paste and tomato sauce in large saucepan; add oil and water; mix well.
2. Heat to boiling; simmer, stirring once or twice, 25 to 30 minutes to blend flavors.
3. While sauce simmers, cook spaghetti in boiling salted water, following label direction; drain; turn into bowl; pour sauce over; add cheese; toss with forks to mix well.

SALTY NUT TOPPING

Makes about 1½ cups

- ¼ pound (1 stick) butter or margarine
- 1 can (8 ounces) walnuts, chopped
- 1 teaspoon seasoned salt

Melt butter or margarine in small saucepan; add walnuts and seasoned salt; saute, stirring often, about 5 minutes. Topping is buttery-good!

KONA VOLCANO SUNDAES

For each serving, place a canned cling-peach half, cut side up, in a dessert dish (teen-agers like oversize stemmed

[*To page 64*]

Instant Ice Cream Sauces

with flavor you can't buy "ready-made"!

Blend Jell-O Instant Pudding with Pet Milk. No cooking!

These melt-in-the-mouth sauces just stir into rich satiny smoothness. Delicious dress-ups for ice cream, cake or fruit—easy on the food budget!

One more reason for keeping Jell-O Instant Pudding, the "Busy-Day" Dessert, on hand always.

CHOCOLATE SAUCE

Mix until smooth
1 package JELL-O Chocolate Instant Pudding
⅔ cup Light or Dark Corn Syrup
Stir in gradually
¾ cup PET Evaporated Milk
1 teaspoon Vanilla

Sauce thickens on standing about 10 minutes. Cover and keep in refrigerator. Makes about 2 cups of sauce.

"Pet" Reg. U. S. Pat. Off.

BUTTERSCOTCH SAUCE

Mix until smooth
1 package JELL-O Butterscotch Instant Pudding
⅔ cup Dark Corn Syrup
Stir in gradually
¾ cup PET Evaporated Milk

Sauce thickens on standing about 10 minutes. Cover and keep in refrigerator. Makes about 2 cups of sauce.

Jell-O is a registered trade-mark of General Foods Corporation.

ORANGE SAUCE

Mix until smooth
1 package JELL-O Vanilla Instant Pudding
⅔ cup Light Corn Syrup
¼ cup undiluted Frozen Orange Juice Concentrate
Stir in gradually
⅔ cup PET Evaporated Milk

Sauce thickens on standing about 10 minutes. Cover and keep in refrigerator. Makes about 2 cups of sauce.

Sandwich spectaculars

From page 62

goblets); spoon bottled strawberry sundae topping into peach half; add 1 or 2 generous scoops of your favorite ice cream; top with more sundae topping and a second peach half, cut side down; perch a MERINGUE VOLCANO on top; add KONA SAUCE and toasted almonds or peanuts.

MERINGUE VOLCANOES

Bake at 275° about 1 hour

Prepare meringue mixture from ½ package (1 envelope) meringue mix, following label directions for meringue shells. Shape into cones, about 3 inches high, with teaspoon or pastry bag and tube on cooky sheet. Bake in very slow oven (275°) 1 hour, or until firm but still white. Makes about 8 cones.

KONA SAUCE

Combine ¼ cup light brown sugar, firmly packed; 1 tablespoon instant coffee; dash of salt; and ½ cup water in medium-size saucepan; heat to boiling, stirring to blend; cook, without stirring, to 230° (a teaspoon of syrup will form a very soft ball in cold water); remove from heat. Empty 1 can (about 15 ounces) sweetened condensed milk into a medium-size bowl; slowly stir in hot syrup mixture. Serve warm or cold. Makes about 1½ cups.

STEAK COMBOS

(Pictured on our cover)

Makes 6 servings

1 flank steak (about 1½ pounds)
Seasoned salt
6 large crusty rolls, split and buttered
½ pound process American cheese, sliced
BARBECUE MUSTARD
3 tomatoes, sliced
1 large sweet onion, sliced into rings
Chicory

1. Sprinkle flank steak with seasoned salt; grill outdoors over glowing coals (or on indoor heated broiler about 3 inches from heat), 3 to 4 minutes on each side, or until done rare to medium-rare.
2. While steak cooks, cover top halves of rolls with cheese slices; heat on edges of grill (or slide under broiler) until cheese just begins to melt; toast bottom halves.
3. Cut steak diagonally across the grain into thin slices; pile generously on bottom halves of rolls; spread with BARBECUE MUSTARD; add tomato, onion, and chicory; top with melty-cheese halves.

BARBECUE MUSTARD

Combine ½ cup prepared mustard, ¼ cup mayonnaise or salad dressing, 1 teaspoon Worcestershire sauce, and a dash of liquid pepper seasoning in small bowl. Makes about ¾ cup.

MAKAI NUI RIPPLE STEAKS

Makes about 12 sticks

2 pounds boneless round steak, cut about 1 inch thick
Seasoned meat tenderizer
1 can (about 1 pound) pineapple chunks, drained
Cherry tomatoes
MAKAI NUI SAUCE
12 buttered, split, onion or sesame-seed rolls

1. Cut steak in long strips about ¼ inch wide; sprinkle both sides evenly with seasoned meat tenderizer, but do not salt; prick meat all over with a fork; arrange strips in shallow pan in layers with foil, waxed paper, or transparent plastic wrap between; let stand at room temperature for 20 minutes. (If you need to hold them longer before cooking, chill in refrigerator.)
2. Thread end of steak strip on skewer; add chunk of pineapple (save pineapple juice for TOASTED COCONUT BANANAS) and weave meat under; add another pineapple chunk and weave meat over; end each with a cherry tomato; brush with MAKAI NUI SAUCE.
3. Grill quickly over glowing coals, turning once and basting with sauce, about 3 minutes, for meat should be rare.
4. As fast as steaks are done, push off skewers with fork onto rolls. Hearty eaters say two sticks to a roll taste twice as good.

MAKAI NUI SAUCE

Combine ½ cup soy sauce, 3 tablespoons honey, minced small clove of garlic, and 1 teaspoon ground ginger (or use ½ teaspoon grated fresh ginger root) in small bowl. Makes about ⅔ cup. This sauce keeps well stored in a tightly covered jar in the refrigerator.

TOASTED COCONUT BANANAS

Halve 3 medium-size ripe bananas; peel down ribbon of skin on top; brush bananas with 2 tablespoons pineapple juice (from canned chunks) and 2 tablespoons melted butter or margarine; sprinkle lightly with 1 tablespoon brown sugar. Wrap each in aluminum foil (or in Hawaiian ti leaves, as in our picture, if you live where they can be had); place on grill over glowing coals to heat through. To serve, unwrap; sprinkle top with toasted coconut. Makes 6 servings. ##

Now! In just one step you can creme rinse and set silkier, springier curls!

Here's your chance to stop using those sticky, dulling hair sprays forever!

MARY RICHARDSON, *Richard Hudnut Beauty Consultant*

If you're dissatisfied with sprays that make your hair seem dry and straw-like . . . if you're disgusted with the way they leave it sticky or dull or coated with ugly flakes—then here's wonderful news for you! It's Richard Hudnut's latest discovery, a creme rinse *and* set, all in one.

Curls last day after day

Just think of it! Now in one *easy* step, you can rinse in glorious new highlights, caressable new softness—*and* set curls that stay lively day after day! Even fine, fly-away hair has a silky new manageability, actually *springs* into place under your comb! Yet Richard Hudnut's exciting new Creme Rinse 'n Set never leaves hair dry and dull-looking as most sprays do. No trace of flakiness! No stickiness!

Easiest creme rinse ever

Richard Hudnut's Creme Rinse 'n Set is the easiest creme rinse you've ever used! There's no mixing with water, no rinsing out as with all other creme rinses. After shampooing, just shake on Creme Rinse 'n Set, comb it through and set your hair the usual way. That's all you have to do for silky, shining curls! Curls that last and last, right up to your very next shampoo!

You'll love Creme Rinse 'n Set by Richard Hudnut. Try it right away! $.60, $1.00 and $1.75 plus federal tax at cosmetic counters everywhere.

Finest Quality for Less Money!

Look for Brands with this Ⓢ on the label…guaranteed by Safeway

Whenever you shop, remember this…*Safeway Ⓢ Brands are finest quality!* Safeway *guarantees* it! Safeway can guarantee top quality on Ⓢ Brands because they're processed and packed to rigid Safeway quality controls. The more Ⓢ Brands you buy, week after week, the more money you save while enjoying the finest quality. Buy, try and compare! Prove it to yourself…at the Safeway check stand…at your dinner table.

A SAFEWAY GUARANTEED PRODUCT

Corn meal makes these extra good

Here are recipes for a jim-dandy baked main dish, custard-rich spoon bread, golden-coated chicken, saucer-size biscuit crisps—all made with thrifty golden or white corn meal

Polenta Bake

POLENTA BAKE

Bake at 375° for 45 minutes.
Makes 6 servings

- 1½ cups corn meal
- 1 can cream of celery soup
- ¾ cup milk
- 1 small onion, grated
- 1 teaspoon prepared mustard
- 1 cup (¼ pound) grated American cheese
- 6 crisp bacon curls

1. Cook corn meal, following label directions for mush; chill in buttered pan, 9x9x2, until firm.
2. Heat soup, milk, onion, mustard, and cheese in small saucepan, stirring often, until cheese is melted.
3. Cut corn-meal mush into cubes; layer into an 8-cup baking dish; pour celery-cheese sauce over.
4. Bake in moderate oven (375°) 45 minutes, or until bubbly-hot; garnish with bacon curls.

PAPRIKA SPOON BREAD

Bake at 325° about 1 hour.
Makes 6 servings

- 4 cups milk
- 3 tablespoons butter or margarine
- 1½ teaspoons salt
- 1 cup corn meal
- 3 eggs, separated
- 1 teaspoon baking powder
- Paprika

1. Scald milk with butter or margarine and salt in top of large double boiler; gradually stir in corn meal; cook, stirring constantly, until thickened, then cook over hot water, stirring often, 15 minutes longer.
2. Beat egg whites until stiff in one bowl; beat egg yolks with baking powder in second bowl; stir a little hot corn-meal mixture into yolks; then stir back into remaining hot corn meal; lightly fold in beaten whites.
3. Pour into buttered 8-cup baking dish; sprinkle with paprika; bake in slow oven (325°) about 1 hour, or until puffy-golden and set in center.

DIXIE CHICKEN

Bake at 400° about 1 hour.
Makes 4 servings, 2 pieces each

- 1 frying chicken (about 3 pounds), cut into 8 serving pieces
- ½ cup buttermilk
- ½ cup yellow corn meal
- ½ cup sifted flour
- 1 teaspoon salt
- ¼ teaspoon poultry seasoning
- 4 tablespoons (½ stick) melted butter or margarine

1. Dip chicken pieces in buttermilk in shallow pan; then coat with mixture of corn meal, flour, salt, and poultry seasoning combined in second shallow pan; arrange chicken pieces in single layer in well buttered baking pan; pour melted butter over.
2. Bake in hot oven (400°) 1 hour, or until tender.

CRACKLE THINS

Bake at 350° 12 to 15 minutes.
Makes 28 crisps

- 3 tablespoons shortening
- ⅓ cup milk
- 1 cup yellow corn meal
- ½ cup sifted flour
- ½ teaspoon salt
- ¼ teaspoon baking soda
- 3 tablespoons melted butter or margarine
- Celery seeds

1. Melt shortening in milk in saucepan; cool to lukewarm; stir into corn meal, flour, salt, and baking soda in medium-size bowl until mixture forms a ball.
2. Turn out onto pastry cloth or board; knead about 8 minutes (if needed, add just a little flour); halve, then divide each half into 14 pieces; roll out, one piece at a time, paper-thin on ungreased cooky sheet.
3. Bake in moderate oven (350°) 12 to 15 minutes, or until golden; brush with melted butter or margarine; sprinkle with celery seeds.
4. When cool, remove carefully with wide spatula. ##

The first instant coffee that smells like coffee and tastes the way good coffee should!

Take a whiff . . . take a sip . . . you enjoy real coffee aroma and wonderful fresh-brewed coffee taste . . . in new Instant Hills Bros. Coffee. That's because we've captured the delicate coffee flavor tones others lose in processing. And, this new instant coffee is packed in a flavor-protecting vapor—locked inside the jar by an inner-seal of aluminum foil that keeps taste *in*, keeps air *out* . . . Hills Bros. original Taste-Lok*.

HILLS BROS. COFFEE, INC.

© H.B.C. *T.M.

You make jam with fresher flavor... brighter color... when you use Sure-Jell...

because you boil just one minute!

Just the right amount of jell with Sure-Jell! Your jam is never rubbery, never runny, always just right. So much better than with other pectin products or other methods.

Fresh fruit flavor—fresh bright color! Never boiled-out flavor . . . never dull, boiled-out color . . . because you boil just one minute, when you use Sure-Jell. Gives best jam ever.

Your jam costs less per jar! Shorter boil means less juice boils away. You get more jam from each cup of fruit and sugar than with other pectin products or methods.

Over 50 tested recipes in every package! For your sure success, Sure-Jell gives you wonderful recipes developed, tested and approved by General Foods Kitchens.

Product of General Foods

Guaranteed by Good Housekeeping

Hibachi party

From page 30

RUMAKI

Wrap a half slice of bacon around a halved drained canned water chestnut and bite-size piece of raw chicken liver; fasten with a wooden pick. (Your guests will appreciate your keeping titbits small enough to pop into the mouth and eat easily.) Place on rack on broiler pan; broil slowly, turning once, about 10 to 15 minutes, or just until bacon begins to crisp. Set aside until partytime, then place on a hibachi grill (or in broiler) to crisp bacon. A half pound of sliced bacon, ½ pound chicken livers, and 1 can (about 5 ounces) water chestnuts will make about 24 to 28 titbits.

PORK-PEPPER SQUARES

Cut tiny cubes of cooked ham, lean pork, or canned pork luncheon meat; skewer with tiny squares of green pepper onto wooden picks; grill quickly. Eat plain or with HOT DIP (recipe is given with SKEWERED LOBSTER).

APPETIZER AVOCADO SALAD

Halve ripe small avocados, 1 for each 2 servings; remove seeds but do not peel. Fill centers with chilled cooked fresh, frozen and thawed, or canned king crab meat. One-half pound fresh, 1 package (10 ounces) frozen, or 1 can (about 7 ounces) is enough for 4 servings. Place on individual serving plates with lettuce, cut lemon, and ripe olives; pass APPETEASER SAUCE.

APPETEASER SAUCE—Combine ½ cup dairy sour cream, ¼ cup lemon juice, ¼ cup tomato paste, 1 tablespoon grated onion, 1 tablespoon sugar, 1 teaspoon dry mustard, 1 teaspoon Worcestershire sauce, and ½ teaspoon salt; chill. Makes about 1 cup.

CHICKEN ALMOND

Makes 4 to 6 servings

- 1 cup sliced celery
- 2 small onions, sliced
- ½ green pepper, sliced
- 2 cups chicken stock
  OR: 4 chicken-bouillon cubes dissolved in 2 cups water
- 2 tablespoons soy sauce
- 1 teaspoon sugar
- 2 tablespoons cornstarch
- 2 tablespoons cold water
- 3 cups diced cooked chicken (4- to 4½-pound chicken, uncooked)
- 1 can (about 5 ounces) bamboo shoots, drained
- ½ cup toasted slivered almonds

1. Simmer celery, onions, and green pepper in chicken stock 15 minutes; add soy sauce, sugar, and salt to taste. [*To page* 66]

it's fun cooking Italian with...

Lawry's®

Makes your favorite Italian restaurant as close as your kitchen.

SALAD... the fun starts with tossed, chilled greens... topped with a zesty dressing made with Lawry's Garlic-Cheese Mix.

SPAGHETTI... now, the crowning feature of Italian cookery—spaghetti, glorified with a sauce made with Lawry's Spaghetti Sauce Mix. Imported mushrooms add the gourmet touch.

MEATBALLS ...use your favorite recipe but mix-in Lawry's Seasoned Salt for wonderful added flavor.

GARLIC BREAD ...no Italian-style meal is complete without garlic bread ...perfect-tasting ...the new easy way with Lawry's Garlic Spread. You simply spread it ...like butter.

Write for recipes using Lawry's Spaghetti Sauce Mix, Garlic Spread, Seasoned Salt, Dressings for Salads. LAWRY'S FOODS, Dept. EFC54, LOS ANGELES 65, CALIF.

NESTEA®
Instant Tea

(Equal parts of tea and carbohydrates)

INSTANT—EASY TO MAKE! Just a turn of the cold water tap, and you enjoy full strength iced tea, instantly. No messy tea leaves! No water to boil!

REFRESHING, FULL STRENGTH FLAVOR. Nestea bursts with delicious pure tea flavor. Same *fresh, full strength every time.* Always clear—never cloudy! Enjoy iced Nestea!

© 1958 The Nestlé Company, Inc.

2. Stir in cornstarch smoothed to a paste in cold water; cook, stirring constantly, 3 minutes, or until slightly thickened.
3. Fold in chicken, drained bamboo shoots, and almonds; heat just to boiling. Serve hot with rice and buttered green or snow peas.

SKEWERED LOBSTER

Makes 4 servings

- 4 small frozen lobster tails, about 8 ounces each
- ½ cup salad oil
- 2 tablespoons soy sauce
- 1 tablespoon minced onion
- 1 teaspoon salt
- 1 teaspoon dry mustard
- 1 teaspoon ginger
- 1 clove of garlic, minced
- 1 teaspoon pepper

1. Cook lobster tails in boiling salted water, following label directions; drain; let cool, then with scissors cut away meat from shell.
2. Combine remaining ingredients; pour over lobster tails in shallow dish; cover; let stand in refrigerator 3 to 4 hours, basting often with marinade.
3. Thread lobster tails on individual skewers; grill over glowing coals, turning and basting often with marinade, about 10 minutes, or until heated through.
4. Serve plain or with HOT DIP.

HOT DIP

Combine 1 cup catsup, 3 tablespoons prepared mustard, 1 tablespoon prepared horseradish, 1 teaspoon Worcestershire sauce, ½ teaspoon garlic powder, and ¼ teaspoon freshly grated or cracked pepper in small bowl; chill to blend flavors. Serve as a dip with hibachi titbits, or with main-course SKEWERED LOBSTER. Makes 1¼ cups.

MARINATED VEGETABLES

Makes 4 servings

- 8 canned artichoke hearts
- 8 canned or fresh mushroom caps
- 8 small cooked onions
- 4 small firm ripe tomatoes
- 4 small cooked potatoes
- 1 small green pepper, cut into squares
- ¾ cup salad oil
- ¼ cup vinegar
- 1 teaspoon salt

1. Place vegetables in single layer in large shallow pan; combine oil, vinegar, and salt; pour over vegetables; let stand, basting often, 2 to 3 hours; drain, saving marinade.
2. Thread vegetables alternately on 4 skewers. (A ribbonlike length of aluminum foil pierced first at skewer handle, then caught at tip after vegetables are threaded, will help hold them in place. Pierce a few holes in foil to let sauce drain onto coals.)
3. Grill over glowing coals, basting often with marinade, about 10 minutes, or until heated through.

PINEAPPLE BOATS

For 4 servings, choose 1 large ripe pineapple; split lengthwise through crown to make 4 boats. Cut away core section in each; run a thin-blade knife between fruit and shell, then slice fruit crosswise into bite-size pieces. Stagger fruit on shell, alternating with kumquats on wooden picks; garnish with fresh mint. Serve plain or with fine granulated sugar. ##

BIG AND LITTLE COOKS

WE invite little girls and boys to send in their own favorite recipes for "Big and Little Cooks Together" (it's on page 48 in this issue). EVERYWOMAN'S FAMILY CIRCLE will pay $5 for each one we publish (sorry, none can be returned). Be sure the recipe is your very own idea. And tell us its name. Mail your recipes to: EVERYWOMAN'S FAMILY CIRCLE Big and Little Cooks, Box 1379, New York 17, New York.

MOTHERS—
Children love the taste of Wrigley's Spearmint Gum.
And while happily chewing, help keep teeth clean and nice.

DELICIOUS TIPS

5 MIN. PIZZAS, RIGHT

For Six—6 slices bread (butter both sides); 2 (15½ oz.) cans chili with beans; garlic salt; oregano; 2 (4 oz.) cans pizza sauce; ½ lb. rich Cheddar cheese, sliced.

1 Put buttered bread in hot fry pan over low heat. When lower side browns turn this side up. Top each slice of bread with ⅓ can chili; a light sprinkling of garlic salt and oregano. Drool on ⅓ can of pizza sauce. Add 2 rectangular slices of cheese.

2 Cover tightly until under side of bread, browns. If cheese not yet softened, take from heat—let stand till it is. Serve hot.

The man who loved a statue

From page 43

overlooking the harbor. Here the room he shared with two other men gave him a glimpse of his goddess. But Michael wanted a room—and a view—of his own.

For one thing, the hotel was too convenient for the authors of those anonymous messages that the more prominent refugees had begun to receive both by mail and phone. Michael hadn't yet received such a message, but he was prominent enough to expect one. But his chief reason for wanting his own place was that, to do his work well, he needed seclusion.

He had readily found employment as a guest lecturer at a university and would teach during summer school. He was thus able to support himself and work on his history as well, so, as winter turned to spring, he roamed the Heights looking for a home.

ONE MOONLIT NIGHT he wandered into Jeremy Lane, a short quiet street that looked old and forgotten. On one side was a narrow strip of grass and trees. On the other, a row of ancient brownstone houses stood facing the harbor, and in a lace-curtained window of the last house Michael saw a sign:

ROOM FOR RENT—MEALS.

The landlady, who answered his ring—a thin, rather pretty young woman with pale blond hair and dark eyes in a pale oval face—shook her head at his question. "Must you have a view of the harbor?" she asked as they stood facing each other in her dim hall.

Michael consulted inwardly with himself and said simply, "Yes."

"Then I'm afraid I can't help you," the young woman said, and seeing his look of disappointment, she added, "I'm sorry."

The note of sympathy in her voice was genuine; Michael was touched by its warmth. He bowed to her and started to go, but the landlady looked again at the tall gray-haired man and said, "No, wait! I have something that might do—if you're single."

"Single? Ah, yes. I am single."

"Then the room would be big enough. But I must warn you it's in the attic and there's no electricity. Other conveniences, yes. But you'd have to use oil lamps for light."

"That would not be a calamity. May I see it please, Miss . . ."

"Linnet," she said. "*Mrs.* Linnet."

Somehow he hadn't thought of her as being married. There was a look in her dark eyes that made her seem younger than she probably was. "If it isn't too late, could you show me the room now? Or perhaps you'd rather ask your husband—"

"I'm a widow," she said. And then, "Wait here till I get a flashlight. Or I guess I'd better light a lamp."

AS THEY CLIMBED THE STAIRS, he expressed his surprise that there should exist in the great glittering city of New York any structure not wholly electrified. "This is Brooklyn," Mrs. Linnet said. But then she added, "It's an old house and the wiring never went above the third floor. I know, because I was born here. My maiden name was Jeremy, and my family has owned this property ever since there was a Jeremy Lane."

"Ah, then the street was named for you."

"For one of my great-grandfathers who settled here after the Revolution."

"Revolution? Oh. You mean your American War of Independence." He turned from looking out the window. "I will take the room," he said.

"But you haven't even asked the price."

"I leave that to you, Mrs. Linnet."

She smiled at him, a sudden smile that showed her white teeth. "You're not much of a businessman."

"No," Michael said and he told her exactly who and what he was. "But you must not think I'm a destitute refugee. I shall be teaching through summer school and I have other work that will at least pay my expenses. So,

these delicious **PIZZAS!** in 5 minutes

Big hit for cookouts, cola parties, or home meal. And so easy.

THESE GRAND-TASTING PIZZAS are not only all ready to eat in five minutes but they make filling, balanced meal. For, everyone gets slice of bread. On this go the tasty chili pizza sauce and fixings—and rich cheddar cheese. As easily cooked out doors as in. See recipe, left.

REFRESHING! DELICIOUS!

The lively flavor and smooth chewing of Wrigley's Spearmint keeps your mouth moist and cool, Enjoy daily! Millions do!

whatever the price, I must have this room—because of the view."

"Well, it's a nice view," Mrs. Linnet said, "but I don't see why you *must* have it."

"Mrs. Linnet," he said, "I'll tell you a secret. I have fallen in love with your Statue of Liberty."

SHE HELD THE LAMP higher to see his face. It was serious, but there was a suggestion of a smile on his lips, and she smiled again in return and named a rent lower than she'd meant to. This surprised her, for she'd always considered herself a good businesswoman. She was even more surprised when Professor Bessenyi seized her free hand and kissed it—in gratitude, he said, for her kindness in letting him have the room.

It may have been then, as his lips touched her hand, that the landlady fell in love with Professor Bessenyi. But if so, she refused to admit it. She told herself that her tenderness toward the professor was mere sympathy for the stranger. She felt sorry for him, that was all. That was why she cleaned his room without extra charge, why she bought an antique student lamp for his desk, and why she now served Hungarian dishes at her table.

As for the professor, he continued to feel grateful to Mrs. Linnet. But of course he was attracted to her only by her kindness. His heart was given to a woman of bronze on whose heroic figure he could now look at will from his own attic window. This he did every morning, with a lover's devotion, and every night, before going to bed, he would say a prayer of thanks for their continued survival.

SUMMER CAME. His lectures at the university were reduced to two a week, and he was able to concentrate wholly on the book he was to edit and help write for the Hungarian National Committee in America. It was a real shock when he received one bright June afternoon the anonymous message he'd almost forgotten to expect.

It began with a knock on his door and Mrs. Linnet's voice calling him to the phone. As he went downstairs he was thinking chiefly of how pretty Mrs. Linnet had looked as he opened the door. Then there was the voice in his ear of a man speaking rapidly in Hungarian. It spoke only a few sentences and then ceased with a click. Dazed, Michael hung up the phone and went back upstairs.

Mrs. Linnet, in a light yellow dress, was bent over his bed. "I thought as long as I was up here, I'd just straighten your room, Professor."

"Thank you, but—"

"There. I've made your bed over. I'd like to straighten your desk but I'm afraid I might disarrange your papers. Such heaps of them. You're working on your history, aren't you?"

"My history? But how do you know about that, Mrs. Linnet?"

"Well, I was listening to the news, and it said that an official report on your revolution last October was now being prepared by Hungary's foremost historian. And then came your name, Professor, with a lot of degrees after it."

"I see."

"I was thrilled, because I can see your light shining late. It sort of shimmers on that tall tree opposite my living room."

"My light shimmers?"

"Yes, and I see it and think, 'I must remember to fill his lamp in the morning.'"

"My lamp," he said. "The beautiful lamp you gave me!" He looked at it standing on his desk. "Mrs. Linnet, you have been so kind to me—that I regret to tell you I must leave your house."

"LEAVE MY—" SHE STARED AT HIM. "You mean—give up your room?"

"Yes, I—I must."

"But why? Don't you like it here?"

"I love it here! But I'd never forgive myself if any harm came to you through me."

"Something's happened," Mrs. Lin-

BIRDS EYE SERVING IDEAS

IDEA! Tangy Limas: Mix 1 tbsp. horseradish and ¼ cup heavy cream. Toss with Birds Eye Limas.

IDEA! Golden Beans: Mix cooked Birds Eye Limas and ¼ cup grated cheese, melts into golden sauce!

IDEA! Saucy Sundae: Top ice cream with Birds Eye Strawberries mixed with grated orange rind, nuts.

IDEA! Gala Shortcake: Top your Birds Eye Strawberry shortcake with sour cream spiced with nutmeg.

WATCH FOR BIRDS EYE PREMIUM FLAVOR VALUES

in your grocer's ads and at his store!

net said. She walked toward him. "Was it that phone call? Who was it?"

"Mrs. Linnet, I don't know, except that it was an enemy of my country—and yours."

"Oh," she said.

He nodded. "I'm to report within two days to the Hungarian consul here, or else . . ."

"Or else?" Mrs. Linnet said and then she said angrily, "Oh, no! This is America! They can't—" She stopped, seeing his grim smile. "Why should they want to kill you?"

"Because I'm dangerous to them." He took her by the arm—it was the first time he'd touched her since the night of his arrival when he'd kissed her hand—and turned her toward his desk. "Those 'heaps of paper.' I have a name as a historian, Mrs. Linnet. With my name on this book, they can't label it a lie. So when they see they can't win me over, they will destroy me." He was still holding her arm, but now he self-consciously released it. "I must move from here. I want no trouble to come upon you."

"I'm not afraid of trouble." She reached up and gripped his shoulders. "You listen to me. The thing for you to do is go to the F. B. I. And then do whatever they tell you."

"But of course," he said. "I'd do that in any case."

"Oh," she said. Her fingers relaxed. "Then go right away. Go now."

"Yes, I'll go now," he said, and without further word he turned and walked blindly toward the door.

MICHAEL GOT BACK to Jeremy Lane just before dinner. As he stood on the stoop of the boardinghouse, he glanced over his shoulder into the street. It was empty. "I imagine things," the professor said to himself.

Coming home on the subway, he'd seen a man staring at him from across the crowded car. The man had a round moonlike face and wore a Panama hat that shaded his eyes. Yet those eyes, meeting Michael's, had seemed sinister and strangely knowing. Then, getting off at Borough Hall, Michael had thought he'd seen Moonface getting off too. But if so, he and his Panama hat were swallowed up instantly in the crowd.

In the entrance hall he turned and knocked on the door of Mrs. Linnet's first-floor apartment. The landlady opened the door, and Michael noticed at once that she had changed her yellow dress for a white one, low-necked and sleeveless, that accentuated the pallor of her face and throat.

"Mrs. Linnet, I must tell you—"

"Come in, Professor." Mrs. Linnet closed the door behind him, and they faced each other. "You went there?" she asked. "To the F.B.I.?"

"Yes, I saw a gentleman named Mr.

You can Smell the rich coffee flavor!

NO MISTAKE—IT'S A FLAVOR BREAK

"Three quick tests prove this coffee is so aroma-rich you get far more flavor!"

says Joyce Gordon, Instant Chase & Sanborn TV Hostess.

Try this table napkin test

Sniff that flavor. This one has wonderful aroma. Rich. Natural! You can't mask it—can't miss it!

See the aroma-rich texture

All the natural essence of fresh ground coffee. It's so rich, try less than usual for the flavor you like best.

Taste that Flavor Break flavor

Only Instant Chase & Sanborn is so full-bodied. Instead of just coffee—have a Flavor Break!

Instant Chase & Sanborn

—the full-bodied coffee!

ANOTHER FINE PRODUCT OF STANDARD BRANDS INC.

Let's talk frankly about *internal cleanliness*

Day before yesterday, many women hesitated to talk about the douche even to their best friends, let alone to a doctor or druggist.

Today, thank goodness, women are beginning to discuss these things freely and openly. But—even now—many women don't realize what is involved in treating *"the delicate zone."*

They don't ask. Nobody tells them. So they use homemade solutions which may not be completely effective, or kitchen-type antiseptics which may be harsh or inflammatory.

It's time to talk frankly about *internal cleanliness*. Using anything that comes to hand . . ."working in the dark"... is practically a crime against yourself, in this modern day and age.

Here are the facts: tissues in *"the delicate zone"* are very tender. Odors are very persistent. Your comfort and well-being demand a special preparation for the douche. Today there *is* such a preparation.

This preparation is far *more effective* in antiseptic and germicidal action than old-fashioned homemade solutions. It is far *safer* to delicate tissues than other liquid antiseptics for the douche. It cleanses, freshens, eliminates odor, guards against chafing, promotes confidence as nothing else can.

This is modern woman's way to internal cleanliness. It is the personal antiseptic for women, made specifically for *"the delicate zone."* It is called Zonite®. Complete instructions for use come in every package. In cases of persistent discharge, women are advised to see their doctors.

Millions of women already consider Zonite as important a part of their grooming as their bath. You owe it to yourself to try Zonite soon.

AMAZING NEW RELIEF FOR SORE, TIRED FEET!

ICE CAKE
MEDICATED
FOOT LOTION

gives you 6 way foot comfort and protection

1. COOLS: Ice Cake foot lotion cools hot, burning, smarting feet.

2. SOOTHES: Ice Cake instantly soothes sore, tired, aching and tender feet.

3. RELIEVES: Ice Cake removes painful corns and calluses.

4. STOPS: Ice Cake contains Hexachlorophene. Stops all bad foot odors with regular use.

5. PREVENTS: Ice Cake with G-11 kills foot fungus and helps prevent athlete's foot.

6. RETARDS: Ice Cake is an antiperspirant, it keeps your feet pleasantly free from excessive perspiration.

FEET HURT?

Tonight rub in Ice Cake relief —you'll feel like you're walking on air tomorrow.

4 oz. plastic bottle . . . **$1.25**

8 oz. bottle with free dispenser **$2.00**

SPECIAL TRIAL OFFER
Get a regular 2 oz. 75¢ size of Ice Cake lotion for only 25¢. Send coin or stamps to Ice Cake, P.O. Box 158, Miami 47, Fla.

FOR SALE AT ALL DRUG, DEPARTMENT STORES AND SUPERMARKETS

Darling. He told me—no, he *asked* me not to move from here, not to change my habits."

"Oh," Mrs. Linnet said.

"I agreed."

SHE SAID NOTHING, but he saw her breathe. He went on in a factual tone, "I agreed to act as decoy to lead them to the man who called me on the phone."

"But won't they protect you — the F.B.I., I mean?"

"Oh, yes. Mr. Darling offered me a round-the-clock guard. I accepted—especially since I made sure the protection will also extend to you."

"You thought of me?" Her eyes seemed depthless now, and her face had suddenly the look of a girl's face as she repeated almost inaudibly, "You thought of me!"

"Dear Mrs. Linnet, why shouldn't I—after all your kindness to me?" His voice wavered absurdly, and he couldn't withdraw his look from hers. He said again in his shaken voice, "Dear Mrs. Linnet—"

"Mary," she said. "My name's Mary."

"Mary, then."

"Michael," she said to him, and a smile went across her mouth. "I like your name very much. Do you like mine, or is Mary too ordinary?"

"No, no—it's charming! It's beautiful—like you."

Then his hands went out to her and there was the surprise of her body, firm yet light in its surrender to his touch, as he drew her toward him and kissed her gently. Then again. And again, with a passion that he knew was a weakness all the greater for its sudden raging strength. Her response was complete, yet curiously innocent. He released her and walked without purpose to a front window.

IT HAD LOOPED-BACK LACE CURTAINS and, as he stood between them, the street lights came on, and he saw in the park across the lane an old man with a white beard sitting on a bench smoking a pipe. "One of my protectors in disguise," Michael thought, and then Mary Linnet's voice was at his shoulder. "Michael?" And when he didn't answer, "Michael, what are you thinking?"

He said harshly, "That I had no right to make love to you! Not that I think one kiss is making love. But I—"

"Three kisses," she said.

"So it was three! But I had no right to touch you."

"Did it make you unhappy, Michael?"

"When I kissed you, I was happier than I can ever remember. But this happiness is not possible."

"Why isn't it possible?"

A perverse humor seized him and

he said, "I've already told you why. Because I'm in love with a statue."

"In love with—oh yes! But you can't mean—" She stopped, seeing him straighten and lean forward. "Michael, what is it? What are you staring at?"

He didn't answer. She pressed in beside him at the window, but she saw nothing more unusual than a man in a Panama hat passing on the opposite sidewalk. Yet she could feel the tension in the professor's arm against hers. "Michael, what's the matter?"

"Nothing."

Her fingers touched his hand. "Was it seeing that man? When he walked under the light, I felt your arm tighten."

"Did it? Then it must have been because you were touching me."

"Oh," she said, and he knew she believed him because she wanted to. But then, womanlike, she remembered her unanswered question. "Michael, why isn't it possible for you? Happiness, I mean?"

He was tempted to say, "Because I'm a man under sentence of death." But that was not his real reason for rejecting the love she was offering him, nor could he find the words to explain himself to her. He bent down and kissed her on her forehead. Then he walked quickly past her to the door and went out, closing it behind him.

GOING UP THE STAIRS, Michael met several other boarders coming down to dinner and he spoke to them politely, but he was choked with the need to express fully what he had only half-said to Mary Linnet. Then in his attic room he walked to the window and looked out across the harbor at his goddess, and the thought came to him to express himself to her. He went at once to his desk, took pen and paper, and wrote:

To the Statue of Liberty, New York Harbor, New York, United States of America. Beloved lady—

And then he went on writing swiftly down the page. This wasn't history. It was a personal letter—his own testament of faith.

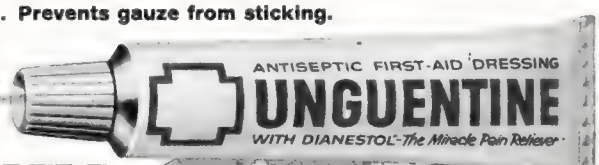
It came close to being his last testament, for the next afternoon, as he stepped from a subway train at Borough Hall, a professional assassin thrust a knife in his ribs. The thrust might have been fatal had it not been partly deflected by the fortunate action of another man who was following Michael. The protector disarmed the attacker, wrestled him to the platform, and held him there while ordering someone in the crowd to call a policeman—and an ambulance.

MICHAEL SPENT THE NIGHT in a Brooklyn hospital. He returned to Jeremy Lane early the next morning, about the time that most New Yorkers

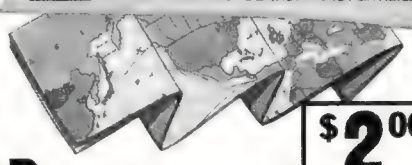
For cuts, scrapes, burns, sunburn, all "skinjuries"—

New Unguentine® stops the hurting, starts the healing...protects as no cream or liquid can!

1. Relieves pain fast—never stings.
2. Attacks infection—speeds tissue repair.
3. Guards against reinfection far longer.
4. Prevents gauze from sticking.



FREE!



WORLD MAP by Hammond

$2.00 RETAIL VALUE

Beautiful full color! Decorative... detailed!

Don't miss this wonderful special bonus for trying Unguentine! This giant 50" x 33" wall map makes geography and current events more interesting for you . . . easier to understand for your children!

Simply mail empty Unguentine carton, any size, with your name and address, to Norwich Pharmacal Co., Norwich, New York, before October 1, 1958.

Send for your world map today!

were reading his name in the papers.

He was just putting the key in the lock when the door opened and Mary Linnet said, "Michael—oh, Michael! Did they really take 20 stitches?"

"Yes," he said, "but I'm all right."

"Oh, but you can't walk up all those stairs! Come into my place and lie down."

He looked at her, and in her eyes was that brightness he felt he couldn't face. He said, "Thank you. I'm really all right. I'll just go on up to my room."

She stood aside then, her silence like a reproach that followed him up the stairs. The long climb aggravated the soreness in his side and he felt curiously depressed as he stood again at his window, looking out at Liberty on her pedestal. "But anyway, we're both still here," he said. Then he turned and walked to his desk on which lay the letter he had written to his goddess the night before. He leaned down stiffly to read it:

Beloved lady—This is a letter of love that I write to you, who held up your light for me when first I came here, a refugee from the darkness of hate and war and death. Out of darkness I came, and you welcomed me with your gesture of light, and then I swore to love you above all other things and persons on earth as long as I should live.

It is my pledge to you that I shall follow no light but yours till that light fills the world. For I believe that first of all human needs, before food and love and safety, is this God-light of

"Of course I wouldn't trade you for someone else! It's illegal"

freedom, and I know that it cannot shine truly for any man till it shines alike for all . . ."

"Michael!"

HE STRAIGHTENED AND TURNED. Mary Linnet was standing in the doorway. "I came to tell you that I read your letter," she said. "I saw it on your desk, and I—I just read it."

"So what did you think?"

She walked toward him through a beam of sunlight slanting from the window. "You called it a love letter, and I could see that it was—a beautiful one."

"Beautiful?"

"Yes." She stopped in front of him as he stood with his back to the desk. "Only I pretended you didn't write it to a statue, but to a flesh-and-blood woman." Her breast moved as she added, "To me."

"To you?"

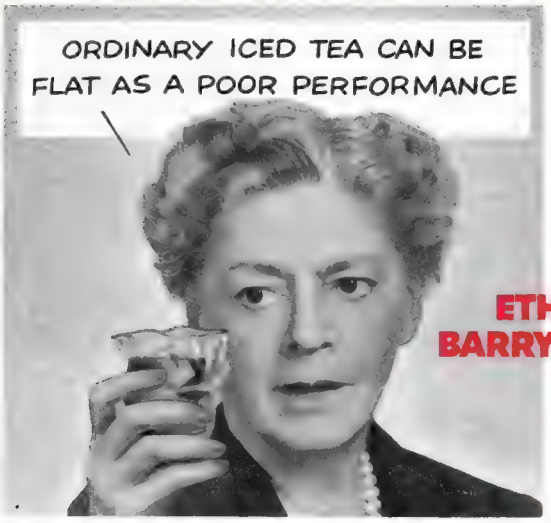
"Yes, Michael. Because where you say *she* held up her light for you—well, I did that too. On the night you first came here, I lighted a lamp to show you this room. Then I found that student lamp for your desk." She stood before him—a slender straight figure. "Of course, the kind of light I've given you doesn't shine like hers. It will never fill the world. But, Michael, such as it is, I want you to know it was given with love."

"Mary!"

"And I don't see how there can be any freedom in the world without love," she said.

"Mary!" he said again as if he had discovered some wonder in her name.

Then she was in his arms, and there was a stab of pain in his side as he drew her close to him, but the hurt was annulled by the joy suddenly beginning, welling up in him. ##



Tea in an ordinary-wrapped cardboard box can gradually absorb air and moisture, go stale and flat

Only Tender Leaf, of all leading teas, is *kept sparkling* sealed in foil

NEW-BLEND TENDER LEAF

Go ahead—load it with ice. You can't kill the sparkling flavor in New-Blend Tender Leaf. It comes from blending the choicest orange pekoe and pekoe teas, "sparking" them with extra-pungent leaves—then sealing the flavor up tight in sparkling foil. Get New-Blend Tender Leaf Brand and enjoy a "million dollars' worth" of sparkling flavor!

is kept alive in sparkling foil!

ANOTHER FINE PRODUCT OF STANDARD BRANDS INC.

This is no place for "second-best..."

Nancy Holmes suggests . . . tomatoes and rings of Potato Salad, made special with Best Foods Mayonnaise

this is the place for Best Foods

REAL WHOLE-EGG MAYONNAISE

Potato Salad Supreme—for festive buffet or with dinner tonight, Best Foods makes this salad *your* specialty. Made from the famous recipe with freshly-broken whole eggs—even extra egg yolks—Best Foods stays smooth, light and distinctively flavored, even when thinned.

What's more, it brings out other food flavors, never hides them. Yes, it's truly best, yet it costs no more!

BEST FOODS® POTATO SALAD

8 medium potatoes, cooked and sliced
4 green chopped onions; salt, pepper
4 tbsp. Best Foods REAL Mayonnaise
2 tbsp. vinegar 2 tbsp. hot water

Combine above ingredients while potatoes are still warm. When cooled, toss with ½ c. celery, ½ c. Best Foods. Place rings of salad around tomatoes nestled on greens. Garnish tomatoes with small swirls of Best Foods.

P. S. Best Food s *Real* whole-egg Mayonnaise keeps sandwiches fresh-tasting!

How to be a "parent" to your pet

A Hungry Tiger

Even the fussiest cats love our new Friskies Cat Food. It has choice nourishment without a strong odor. Our new booklet called "Your Cat" has all sorts of helpful advice for you.

FINICKY EATER?

If he's turned up his nose at other brands of Meal, try Friskies Meal. It's the one with real meaty taste and aroma. Mixes almost instantly to the hamburger-like texture that is so appealing to dogs. And economical? A big 50-pound dog can be fully nourished on it for only 14 or 15 cents a day!

FEEDING À LA CARTE

If your pet seems content with the same Friskies food every day, fine.

But if he likes variety — and most pets do — Friskies offers a veritable "menu" to choose from. In addition to Cubes, Meal and canned Friskies, we also pack Kibbled and Biscuits for your pet. Both have six flavors in every box—meat, liver, milk, fish, vegetable and chicken.

Try mixing Meal with Canned. Or Kibbled with Canned. Or Cubes with Canned. Serve Biscuits for dessert.

TAKE HIM WITH YOU!

Short trips are fun for a dog. If he's well-behaved, he'll be welcome nearly everywhere. Take along a closed container of water for him. Don't leave him alone in the car with all the windows closed. And don't forget a package of new Friskies Cubes. So convenient to feed when traveling with your dog—just pour from box, serve dry or moist. He's bound to enjoy Cubes' new six-flavor variety, new crunchy texture. Write for our new booklet "Traveling With Your Dog and Housing Your Dog."

Seventh Heaven

is where your dog is when he eats canned Friskies. The main ingredient is lean red horse meat, which to him is like sirloin steak. It's especially good as a starter food for pups. And a single can a day provides all the nourishing bulk a small-to-medium-sized dog needs. Did you know young dogs require rather special care and feeding routines? Send for our free new booklet "Care And Feeding Of Puppies."

KEEP HIM OFF THE STREETS

Be sure he has a comfortable bed or dog house to come home to. Our new booklet "Housing Your Dog" has some very practical pointers on safety, comfort and cleanliness. For it, and the other booklets, write Friskies, Box 201-C, Hollywood 28, California. We'll also send you a coupon worth 15¢ toward the purchase of any Friskies product you specify.

LIKE ONE OF THE FAMILY

He has a secure place in your heart and home. You're almost as concerned about his health as you are the childrens'. Some dog foods nourish him only halfway, but every Friskies product is a complete diet in itself. And you can always be sure of freshness and top quality — because Friskies are made right here in the West by Carnation Company!

FRISKIES...*the West's leading pet foods!*

Old age—burden or blessing?

From page 39

conclusion. The story is told that St. Francis of Assisi, while working in his garden one day, was asked what he would do if told he must die at sunset. He replied, "I would finish hoeing my garden." —JAMES K. HALL

BRISTOL, N.H.

Mrs. Woodruff's splendid, thoughtful article was very provocative to my husband and me, for we can identify ourselves with the problem. My mother, 83, has lived with us for four long pain-ridden years. She is afflicted with Parkinson's disease and also with osteoporosis, plus cataracts in both eyes. The latter are inoperable due to advanced arteriosclerosis.

For any aged person like her, who has so many incurable diseases, the question whether we are straining too hard to prolong life has just one answer—an emphatic "Yes!" To prolong such a life is cruelty.

When I asked our physician what he would do if to prolong life meant more suffering for his elderly patient, he answered vehemently, "I can't play God!" But very often when the life of an elderly person is prolonged, so is suffering. —MRS. HAROLD D. REED

SEWELL, N.J.

Mrs. Woodruff's article was very sad, but I do not think it was typical.

My mother, 79, lives with us. She is interested in politics, world news, and who is winning the World Series. She has dinner ready when I come home from work, and occasionally minds my three-year-old grandson.

She has angina, arthritis, wears a steel brace, and is losing her sight—but she still likes to tell a joke.

A doctor once wrote on a prescription: "Happiness is a sort of courage."
—EFFIE LOU GREEN

WILKES-BARRE, PA.

Is there no solution? Last year my mother, 90, came to live with us. She cannot adjust to being uprooted from the town where she lived for over 50 years, loss of friends, and loss of my father. She grieves in loneliness. Try as we will, we cannot reach her.

My husband and I recognize the need to plan for *our* old age, so that we may free ourselves from our children and spend the remainder of our days in as great contentment as possible. —MRS. MILDRED HILL

KELSEY, CALIF.

Every person clings to life and certainly has the right to live and to have everything that medical science can provide to prolong life.

They'll love you...
you'll love Kerr* for keeps!

Get extra praise and extra good eating—can with Kerr, the "Self Sealing"* Brand! **Two exclusive features** make the difference! Only Kerr Lids are coated with **clean, pure, golden enamel** to protect garden-fresh flavor. And only Kerr's thick gray sealing cushion protects with **22% greater sealing surface.**

CURVED DOWN—JAR SEALED!

*TRADEMARK REG. U. S. PAT. OFF.

you forgot my
LOLLI-PUPS
Dog Candy

DOGS DROOL FOR LOLLI-PUPS
Cats love 'em, too!

Maryland's largest independent Building and Loan Association

SAVE BY MAIL
4½%
Funds received by the 10th earn from the 1st
Current Annual Dividend Credited FOUR Times a Year
Send inquiries or funds to open your account
to: The Family Savings & Home Loan Association
640 Frederick Road (F), Baltimore 28, Md.
12 Offices throughout the State

NOW! You can BAR-B-Q Indoors...
WRIGHT'S
BAR-B-Q SMOKE
WRIGHT'S SMOKE CO. Dept. EFC
2435 McGee, Kansas City, Missouri
Send for FREE SAMPLE!

RODS
refrigerated
Sour cream dressing

the finest most delicious you've ever eaten

Delivered fresh daily to your grocer's refrigerated, dairy and delicatessen cases.

Even the fussiest cats prefer Friskies

...choice fish nourishment, no strong fishy odor!

A complete balanced cat diet. Made from costlier, table-quality fish, with added cereals and Vitamins B_1, B_2, and E – no "extras" to add... no extra cost to you!

And Friskies is so pleasant to feed. Never a hint of strong fishy smell. Never a variance in color, taste or appearance.

No wonder even the fussiest cats love Friskies... no wonder people love to serve it.

Treat your cat to Friskies tonight.

Another Carnation *Quality Product*

Albers Milling Co., Div. of CARNATION COMPANY, Los Angeles 36, Calif.
8-oz. and 15-1/2-oz. sizes

SALAD SALUTE

Yours! Easy to make. Fresh salads—French, Russian, Roquefort—with Pompeian Olive Oil. Flavorful, delicious!

2 oz. to 1 gal.

Pure Virgin Imported

POMPEIAN OLIVE OIL

Naturally unsaturated—better for your family

Free recipe book—Dept. F7, Pompeian, Balto. 24, Md.

Welsh "TINY TYCOON"

Baby's Own Swivel Chair

Seat action swivels full 360°. Saves pulling, tugging to adjust chair.

Molded Plastic Swing-A-Round Tray, Removes for easy cleaning!

Leading Stores

Old age—burden or blessing?

From page 73

I am 72 and my husband is 78. We spend our time giving pleasure to others with our music. My husband plays trombone and I play piano in an orchestra. One year we played for 32 benefit dances.

We have two sons whose homes are open to us at all times, and a warm welcome within.

—Bertha M. Yoakam

Vancouver, B.C.

Don't doctors take an oath to preserve life?

When our time comes to go, we will go, and not before. Is there anything to argue about?

—Mrs. S. Haggerty

Timonium, Md.

I'm convinced that prolonging old age can be cruel. I don't believe people want to live on and on unless they can retain their faculties.

When I think, even for a moment, of living past my years of usefulness, I send up a little prayer, "Please, God —not *that*."

I believe the emotional problems of old age are most often the accumulation of all of life's unsolved problems, magnified. We do not mentally prepare ourselves for old age. We just let it happen, without having familiarized ourselves with its symptoms, its dangers, or ways of making it easier for ourselves and others.

—Mrs. Roy T. Robb

Indiana, Pa.

Many writers on old-age problems seem to think older people want to live with their children. Usually they do not. It's much harder on the older people than the younger ones.

—Mary S. Smith

Albany, Calif.

I think Mrs. Woodruff left out the most important issue of all: Bringing children up to have a feeling of moral obligation toward their elders.

In Europe, the aged parent lives with one of the married children. It's a matter of course. Old people go to institutions only when there is no living relative to take them in.

—Mrs. Elda Peterson

Short Hills, N.J.

Most of the old people I know are unbelievably self-centered, more so than the most selfish young person, for the young retain an active interest in the world outside.

Aging should bring with it a heightening of the virtues, making a person more loving and understand-

ing; but how rare are such qualities in the elderly!

I agree that the hopeless and helpless senile should not be kept alive—often at the crippling expense and vitality of the young. Nowhere else in nature are the young sacrificed for the old. —Elizabeth Van Loan

St. Petersburg, Fla.

Don't ask the medical profession to end a person's days when it looks as if there is no hope. What a loophole for murder! —W. E. Howard

Libertyville, Ill.

Over and over I have heard aging people say, "I hope I don't live to be dependent!"

To let nature take its course, as Mrs. Woodruff believes we should, is not the same as letting people die of neglect. Most people can distinguish between loving care and the kind of

Thought-starter:

You can't stop people from thinking—but you can start them! That's what counts.

—FRANK A. DUSCH

thing which is almost a defiant experiment in longevity.

—Mrs. Owen L. Hawk

Hudson, N.Y.

It would be well to remember that a sufficient income is (more often than not) the sole difference between the elderly and the aged.

—R. M. Wend, D.D.S.

Newton, Mass.

There are thousands of elderly people in this country, including myself (I'm 85) who would love to have a few rooms to themselves where they could do as they like, cook what they like, and so on.

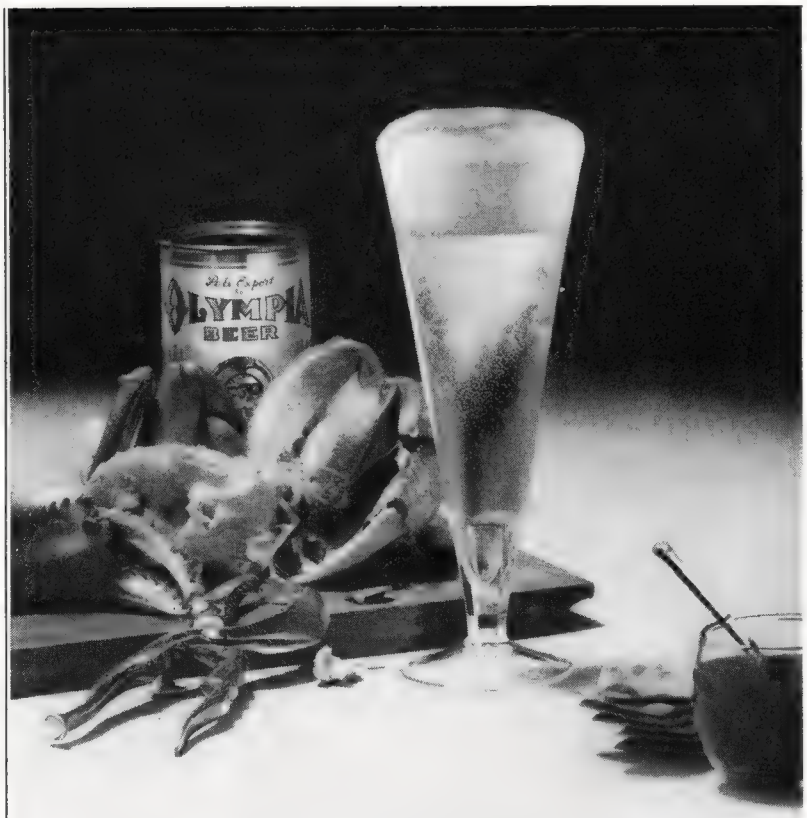
I have heard about housing projects for elderly people, and there are some in this state—3 or 4 rooms for $40 to $45 a month. Would you stress the urgent need for more of these projects? After all, as long as medical science keeps us alive, we would also like a small place in the sun.

—Mrs. E. P. M.

Panama City, Fla.

We oldsters are urged to have hobbies, and that is fine—for a while. But when eyes fail and fingers are too arthritic to hold paintbrush or needle, one's hobbies only increase the feeling of frustration. Mental disintegration is even worse, and much more dreaded.

One of my elderly friends was "resurrected" on the operating table to exist for several years—helpless, speechless, and usually unconscious of



refreshingly different...

Olympia's refreshing character and sparkling brilliance are as welcome as a holiday week-end.

An extraordinary ingredient brings out the best in Olympia. From our own artesian wells flows one of the few waters in all the world that is *naturally perfect* for brewing. It is this rare water that blends in and brings out the delicate flavors of premium hops and grains . . . achieving for Olympia—*and for you*—good taste that is refreshingly different yet always the same.

**"It's the Water" makes the difference*

OLYMPIA BREWING COMPANY, OLYMPIA, WASHINGTON, U.S.A.*®

her surroundings. Her care broke the health of her younger sister and took all of her family's savings.

Geriatrics can be useful only if it adds to the *productive* years of life.

—Mrs. M. L. Armagast

Los Angeles, Calif.

Mrs. Woodruff is ignoring the fact that in every community there are hundreds of happy, independent, interesting old people who will challenge her statements.

Scientists are telling us that it is the fear of aging, rather than the aging itself, that often causes a functional loss in the mental and physical realms. One way to overcome this fear is to keep interested and busy. The truth of this statement is attested by the many who have done successful work after 80: Grandma Moses, happily painting at 90 plus; Bernard Baruch, in his 80s, saying, "Old age is 10 years older than I am!;" Herbert Hoover and Konrad Adenauer serving their respective countries when in their 80s.

Too many older people make age an alibi for lack of effort and accomplishment. —Esther C. Jones

Coleman, Mich.

I am in my early 70s, and reasonably well. I want to live as long as I can be independent, and then go quickly.

Endless questions come to mind. How long am I going to live? Can I take care of myself to the end? Will I be sick or crippled or become senile? Will I have to live with someone else, or go to an old-people's home?

The years of adolescence are supposed to be the most emotionally disturbed years of youth. May not old age be the most emotionally disturbed years of adulthood?

—Mrs. V. R. Entrekin

St. Paul, Minn.

Some of our friends won't let their aging parents turn a finger. But we deliberately request help from my in-laws. Mom is 68. She walks with difficulty, and yet when we visit, she cooks for us. Pop's 72. He's slowed up, too, but we still ask him to sharpen saws when he visits us.

You may think us cruel for asking them to wait on us. But which is crueler — to overprotect, or to give their lives meaning? The jobs they do make them feel needed, and we let them know that we appreciate their work. —Lucille Sukalo

Bakersfield, Calif.

My friends who work in various hospitals feel as I do—that it is a terrible thing to subject the elderly to blood transfusions, intravenous feeding, exploratory examinations and operations, oxygen tents, and so on.

How much better it would be if elderly ill people could drift naturally into death. —V. Russell

West Sacramento, Calif.

There should be a law against trying to keep a helpless person alive.

—Mrs. J. L. Homer

Arlington, Mass.

I disagree emphatically with Mrs. Woodruff's feeling that "such a life should pass on"—referring to a time when the body is worn out.

Under the conditions she describes, life should not pass on; rather, an effort should be made to correct the conditions. It is not up to us to decide whether to "prolong life." This is a decision to be made by Him.

—John Aroian

Kelso, Wash.

As an 84-year-old I was deeply impressed by Mrs. Woodruff's article. She touched on one of my pet peeves. I refer to it as The Creeping Regimentation of Our Aged.

Excluded are those fortunate oldsters who have the means to live where and how they please. I refer to the retired victims of the low-income brackets. They are no longer masters of their own souls, yet they are still individuals. What have they left to live for? Often in despair, without love or understanding, they finally go on to further regimentation—in a psychopathic ward.

—Lulu M. Moore

Minneapolis, Minn.

Has Mrs. Woodruff never heard of the senior-citizen clubs that are being formed all over the country? Here in Minneapolis we have some 30 clubs, each doing a wonderful job.

I have seen lives completely transformed by membership in a club where the old are expected and wanted. Statistics show 50% less medical care is needed. —Mrs. Grace M. Miller

Flushing, N.Y.

"To love is a necessity, for without loving one ceases to live," says Marion Woodruff. But is anyone confined to love only those who shared most of life's journey with them? Can they not love the memory of those who loved them? And also the new neighbors, the friendly doctor, the kind attendants, the fellow patient? And above all, the One whose generosity allowed them to visit upon this colorful planet? —Mrs. J. Holden

St. Louis, Mo.

I am one of the 14,000,000 over 65. I'm enjoying my retirement years.

Only 20 Extra Seconds To Make HOT Starch

Saves 20 Minutes Ironing Time

Only hot starch penetrates . . . Makes ironing easy—
Cold starch coats the surface . . . Makes ironing hard.

Guaranteed by Good Housekeeping

The easiest starch to iron
Try it . . . You'll See!

Freedom from the alarm clock, doing as I please, enjoying sightseeing trips, relaxing, reading the books I'd collected, listening to good records, keeping active and enthusiastic, learning new things.

After I can no longer enjoy this world, I do not want my body kept alive by science, when my mind and spirit are elsewhere. —V. A. BAUER

CHICAGO, ILL.

The article left me cold, without hope in this world or the world to come. But I see another side.

You are as young as your faith, as old as your doubt; as young as your hope, as old as your despair. So long as your heart receives the messages of beauty, hope, cheer, courage, grandeur, and power from the earth, from men, and from God, so long are you young. —FRANCES YOUNGREN

COOPERSBURG, PA.

I was first attracted by the picture of Mrs. Woodruff, revealing intelligence, humor, and elderly beauty. I agree with much of what she says, but I do not believe doctors are going overboard in prolonging life. A physician learns something from every patient he treats.

I'm 76, and I have never had a "white-hot nostalgia for the past," or hatred of changes; nor are changes in the field of medicine disturbing to me. And those salt-free dishes *can* be made tasty with certain herbs.

Mrs. Woodruff gives no constructive ideas on how people can be happy though old. With me, the years don't "go piling up relentlessly." They fly by so swiftly that I will never have time to do all the things I want to do.

I believe the solution lies in education of the young. They should be taught how to grow old intelligently.

—MRS. MAUDE O. HOWATT

LUBBOCK, TEX.

Only by dying can we miss the problems of old age, so how can we best meet them?

I'm 77, and I believe it's well to know exactly what you want. Direct your energy and effort into those channels, and don't be diverted. Many people "keep busy" meaninglessly—they're in a rut, doing what others expect them to. On this route waits senility.

Remember that if you would be interesting, you must be interested. Keep your sympathies alive; learn; have plans; look forward to tomorrow. Expect to achieve your desires. Believe in yourself and your abilities to accomplish.

Never ask yourself, "Is life worthwhile?" —NORA BILLINGSLEY

##

Do this twice a week

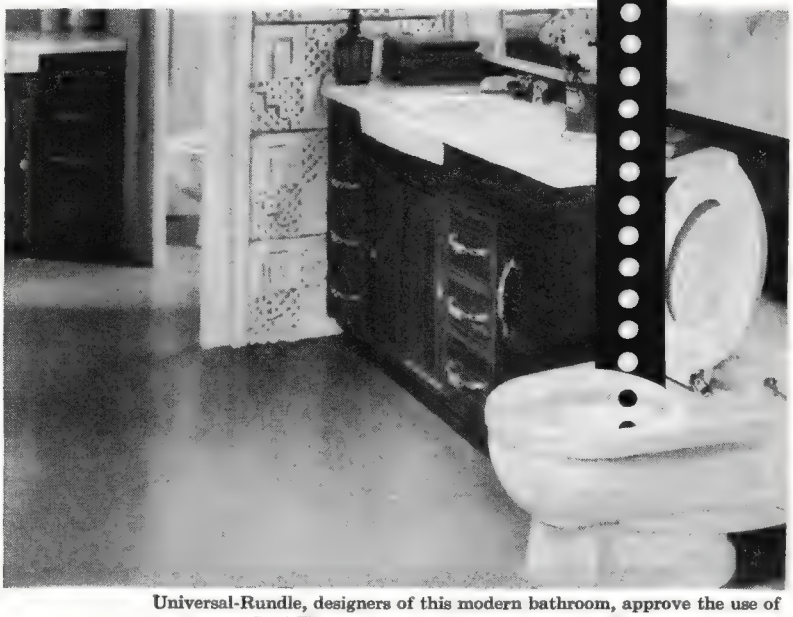
and make your toilet bowl
the cleanest spot in the house

★ *Cleans* ★ *Disinfects* ★ *Deodorizes*
★ *Removes hard-water rust stains*

No powder or bleach can clean toilet bowls like Sani-Flush . . . it's specially made for the job! Pour, let stand, swab, flush . . . its powerful disinfectant leaves your toilet bowl free of many harmful germs. *And*, only Sani-Flush contains Sodium Binoxalate to remove rust stains. Use fragrant Sani-Flush regularly. Kill germs in a dangerous area and make your toilet bowl the cleanest spot in the house. Safe for septic tanks.

Guaranteed by Good Housekeeping

So thorough, so safe! It bears the Good Housekeeping Guaranty Seal



Universal-Rundle, designers of this modern bathroom, approve the use of Sani-Flush to keep white or colored toilet bowls clean as new.

Sani-Flush®

Best for your toilet bowl because it's specially made for this one job

For the love of antiques

From page 37

their antiques? Why, use them, of course! Antiques add a richness to living—a great richness—and I think this is probably the biggest single reason millions of Americans have already become antique collectors, and why millions of others should.

"Come over to my house, and I'll show you what I mean," Mr. Peabody invites. "We'll serve you in antiques. We'll offer you after-dinner coffee from a pink luster cup, or from an early Chinese finger-painted cup, or from some other antique. Whichever it is, the cup will be one I think is right for you. It will be my personal selection. I think this adds graciousness to the after-dinner coffeetime.

"My own favorite—the cup I like to drink from—is of thin porcelain, without a handle, and with a lithograph of an American Revolution scene. By the way, I can still find these cups for around $2 each.

"You know, to me it's the small things that make life enjoyable—things like this that are, incidentally, much more within the reach of the average American than is a new car. That's why I'm in favor of using antiques.

"Sure, I know they're fragile, and they break. I've lost some lovely pieces that way. But I've had the pleasure of using them first. Among the treasures I collected as a boy were two Wedgwood vases — fish-shape ones. I remember paying 25c for them at a church rummage sale. I broke them, but I had had the enjoyment of using them, almost daily, for years.

"My wife Bette and I use everything we have," Mr. Peabody continues. "We don't use it all every day, of course, but there are no taboos. We get out anything any time we choose.

"ANTIQUES are part of our home. As you know, I make my living by designing modern furniture. I work for four companies. But I would never recommend rooms of modern furniture alone. Too stark. Too bare. Too streamlined. I recommend combining antiques with modern.

"For example, in one corner of my home the desk, of Danish oak, is 400 years old. The hanging over it from Lhasa, Tibet, dates from the 1400s. In front of the desk is the most modern wire chair, covered with leather. On the desk are ancient Canton bowls and a modern Danish lamp. How could you get more periods and places into one corner?

"I love comfortable modern furniture set off by antiques. The modern is plain. It must be warmed, livened, with your personal choice in antiques.

"ANYONE who wants to start collecting," says Mr. Peabody, "can do it on his own, and it won't cost much either. I won't tell you it's easy, or simple, or quick, though. What you have to do is to develop your own good taste.

"You start by observing shapes and forms and learning to appreciate good ones—learning, that is, good design. I used to teach girls at Sarah Lawrence College how to do this. I used to tell them to go out on the beach and look at sea shells. The shells are not essential; you can start by studying shapes and forms of antiques themselves. Look at them, look at them, and look at them again until you *really see* their design.

"Museums all over the country exhibit examples of good antiques. Besides looking at the exhibits, buy illustrated catalogues that you can study at home at leisure. The information in most of them is authoritative, compiled by careful scholars.

"Eventually you'll be familiar with good design in antiques. You'll appreciate the beauty of the brass fittings or the shape of a chair leg. You'll get to know the names of the designers and the periods and their distinguishing characteristics. Then you'll begin to discuss antiques with museum attendants and curators. When you feel you know what you're talking about, you're ready for the shop-and-country-auction circuit.

Thought-starter:

A fanatic is one who can't change his mind and won't change the subject. —WINSTON CHURCHILL

"AND then you're a collector,'" says Mr. Peabody. "Usually people begin with small pieces — porcelain cups, or the Easter eggs that started me off—then graduate into silver, then buy antique cabinets to hold their cups and silver. I bought an English wall cabinet of teak, made about the time of the American Revolution, to hold my coffee cups. This is how many collections, and collectors, grow.

"These days there are so many things to collect—as I said, everything from furniture to buttons. Most popular is pine furniture — highboys, four-posters, Boston rockers, Hitchcock chairs, ladderback chairs, dry sinks, tavern tables. Though some furniture prices have risen, you can still get a good table for as little as $8.

"Buttons are collected mainly to be made into pins, cuff links, earrings. There are many shops that sell nothing but buttons.

"BETWEEN furniture and buttons," Mr. Peabody continues, "is everything else that makes up the vast range of antiques. There's pewter, which seems to appeal to the experienced collector. And silver, which has obvious prestige value. More silver is collected than pewter. There's glassware—American pressed glass has always sold like hot cakes — and porcelain, especially the small pieces.

"Needlework is a popular collector's item. It has a charm of its own, is important, and many pieces are signed. Books are another favorite, although mostly among older collectors. Arms are collected widely by men—and, you know, our early guns were beautiful. Armor, today, is mostly for museums. I've seen it in only one or two homes. Rugs are not only practical; today they are sometimes real bargains. And there are paintings and prints—a lot of them.

"Tools and implements are other choice items. The American farm implements and kitchen utensils have always been well designed. This is not true of our furniture and architecture, both of which suffered a decline in quality after 1865. Tools never have. They're a real native art. Recently I bought six beautifully shaped woodworking tools—spindle carvers—for $1.25 for all six. They are completely functional, yet lovely as well.

"YOU know, you never tire of collecting. One of my relatives the other day tried to get me to promise not to buy another plate—I have so many. But having many is part of the fun. When I come home, I change the plate on the mantelpiece. I change the cups I use, as I've told you, while serving coffee. I don't tire of them—no matter how many I have.

"Nor will you tire of things selected after your taste has developed," he adds. "But don't be thrown by this question of taste. I'm not trying to say it should be perfect. And you have to let yourself go once in a while.

"I used to have a lot of Victorian furniture in my home. I gave it to the Salvation Army; all but a clock — a silly Victorian clock, of wood, painted to look like marble. Oh, it isn't good design. But it's interesting. It's wacky. I just like it, that's all. And I like it that our home—which is, I think, full of good design—also contains a zany thing or two like this.

"Well," concludes Mr. Peabody, "these are many of the reasons for collecting. But most of all it's fun. Lots of fun. Why, I saw a Chinese teapot—a very early one—in a Chinese tea cozy in a junk shop the other day. There were beautiful birds and flowers on the teapot. I got it for $5. You'd be lucky to duplicate it for $50. But then the things I get these days are fabulous. Or did I tell you?" ##

Could anyone deny this baby a few minutes?

Certainly not the mother or father. And surely you, a stranger, would not begrudge a few minutes of your time to protect this baby's life—or yours!

Driving faster than road conditions or the law allows can shorten your trip no more than two or three minutes. Is this saving worth the risk of a precious life? For minutes like these *can* mean the difference between life and death.

Last year, nearly 40,000 men, women and children died in traffic accidents. In 3 out of 10 fatal crashes, speeding was a factor. Think how many lives just minutes can save . . . and slow down!

Help stop senseless killing on our highways. **Drive safely** yourself.

Insist on strict law enforcement for your own protection.

Work actively with others to **support your local Safety Council.**

Remember—where traffic laws are strictly enforced, deaths go down.

GREEN CROSS FOR SAFETY

BACK THE ATTACK ON TRAFFIC ACCIDENTS

PUBLIC SERVICE ADVERTISING COUNCIL

Published in an effort to save lives,
in cooperation with The National Safety Council and The Advertising Council

How to talk with your son about chastity

From page 35

world there are two kinds of males: There are men, and there are fathers. Try to be a *man* with your son, not a father. See what happens."

A few months later I got a telephone call from that man. "I just wanted to tell you about Philip, Dr. Peale. He's a changed young man. He doesn't even keep the same company."

"Good," I said. "What's made all the difference?"

The answer he gave me, I think, should be engraved on the brain of every father. "*My* opinion of him," he said, "has made all the difference."

And I could understand why it had. A parent's opinion of a teen-age boy is pretty important to him. Once that father began to think of his son as a man, there was no longer any pressure on Philip to prove his manliness to himself or to anyone else.

THE pressure that's driving your young man toward an illicit love affair may be the need to conform. We adults should be cautious about condemning him for this. To a teen-ager "all the kids do it" is a valid reason for following suit. But if your boy's pals are on the fast side, you can —and should—point out to him that being one of the gang is what appeals to him, not having an affair for its own sake.

"Your goal is to 'belong,'" you can tell him. "And that's a good goal. Having a shabby furtive little romance is simply an inappropriate way to achieve this goal."

There's another thing you can tell your lad if he's under pressure because "all the kids do it." Tell him that most of those youngsters are hypocrites. It's a funny thing, but a hypocrite used to be a man who pretended he was virtuous when he wasn't; today's young hypocrites pretend to be sinners when they aren't. I believe that for every boy who brags about a real adventure there are five boys who make up their tales of conquest. I believe it because I get letters all the time from teen-age boys who think there's something terribly wrong with themselves because they have *not* misbehaved.

"The guys all think I know my way around," one boy wrote me recently, "but I've never even kissed a girl. I have to make up stories, and I hate it. But if I were to tell the truth, they'd have nothing to do with me."

I wrote him back that he was probably in the majority and didn't know it. "Try telling the truth," I suggested. "I'll bet half the boys in your crowd will come up and thank you for having the guts they didn't have."

When I was in school, there was one boy who kept us spellbound with tales of his conquests. He was a wonderful athlete and a hero to the rest of us. A few years ago he admitted to me that on his wedding night he'd been as innocent a bridegroom as ever lived.

He told it as a great joke on himself, but he didn't get the laugh he expected from me. You see, I knew some other boys who, out of admiration for him, really did get deeply involved. And in at least one case the involvement ended in tragedy. If these boys' parents had taught them to puncture the claims of the hypocrite, the youngsters might never have been tempted into deep water.

On the other hand, the pressure on a boy to seek sex before marriage may not come from a group. About a year ago a boy was referred to me from our problem clinic. He had been a top student in his prep school until, having been caught in compromising situations with three different girls, he was expelled. He was, he admitted to me, still seeing one of them and seemed unable to stop. As he talked, I learned that he has an older brother who had done poorly in school and quit the day he turned 16. "He's no bookworm," the boy said wistfully. "He's a real man."

Somehow this brilliant boy had become confused and had equated contempt-for-school with virility; his own sexual escapades were his pathetic way of proving that he could be both a serious student and a man. I made no bones about pointing this out to him. A short while ago he told me that the mere fact of understanding this had made it possible for him to end his futile behavior.

"We're among the few people who have managed to keep theirs alive"

THESE, then, are some of the pressures that may work on a young man without his being aware of them. You know your own son well enough to help him recognize the pressures at work on him and thereby render them powerless to harm him. But is this enough?

A teen-ager is an idealist. He doesn't want to say no to sex before marriage; he wants to be able to say yes to the fact of waiting. He needs to hear from you that chastity in itself has something wonderful to offer him. And, fortunately, here you can give him some news. Chastity can help him achieve something he wants a great deal.

Ask your son this: "When you wish for this ultimate closeness with a girl, what are you really hoping for? Physical release? Yes, but that is only part of the picture. What are you *really* hoping for, then? A relationship, isn't it? Not a casual relationship but an intense, personal, just-you-and-me relationship."

This is what your boy is hoping for, and you can assure him that his wish is one of the finest yearnings of the human heart.

The trouble, as any parent can tell you, is that a boy wants to satisfy his wish for such a relationship with a girl *right now*—not on some shadowy day five or 10 years from now. And yet he cannot. This is where the parents' role becomes all-important. You have to offer him other satisfying relationships that can fill the lonely gap between childhood and marriage.

WHAT ever happened to the wholesome friendships that boys used to have with other boys? Those old-fashioned boy-boy friendships are some of the finest a man will ever make. My best friend today was my best pal when we were teen-agers. Then we stuck together like adhesive tape and helped each other get through the tough years of growing up. Today

these priceless friendships sometimes never have a chance to get started. Our boys often take part in a social life that involves sophisticated relationships with girls at a time in their lives when all of them should still be playing marbles.

And today how many boys have fathers who have plenty of time to spend with their sons — fathers who can provide this relationship that is one of the greatest experiences in the world? Such time is hard for a father to come by when he spends most of his waking hours away from home.

But I know a few families who have worked out a solution. One of my friends encouraged his son to learn shorthand so that the boy could occasionally accompany him and be of use on a business trip. In another family the mother and two daughters go out to dinner and a show every Wednesday night, while the father and the 15-year-old son stay home and broil a steak. It's a favorite night in the week for this dad and his boy, and they wouldn't miss it for anything.

YOU can offer your son satisfying one-to-one relationships like these *right now.*

But — and here is the good news that you can offer him—life holds out the hope of something even better. It holds out the possibility of a relationship so special, so exclusive that from the beginning of time it has been considered holy.

In the Creation story God says, "It is not good that man should be alone; I will make him a helper fit for him." And God adds that for this helper a man "shall leave his father and mother and cleave to his wife, *and they shall be one flesh.*"

In the church's view something miraculous and more than human takes place at this moment of marriage; and, the church consistently points out, the true miracle of this first union can happen only once. *This* is the church's reason for insisting that young men and women be chaste at the time of their marriage.

"If you squander the privilege of sexuality," you can tell your son, "if you spread it thin and dilute it either with many women or with your bride-to-be before she's your wife, it is forever robbed of its special quality. Then this best-of-all relationships can never quite achieve the exclusiveness that makes it perfect."

Your boy will know what you are talking about. It is a promise that seems to speak right to the heart of every teen-ager. It is your wish for him—your hope that he will have a God-blessed relation with the *one* girl —that is his own deepest wish, too.

##

Stop Garbage Can Odors and Flies!

NO SCRUBBING . . . NO PAPER LINING!

PROTECT YOUR FAMILY'S health and comfort. Discover this modern, effortless way to keep garbage cans and kitchen pails clean and fresh . . . reduce the fly menace. Just sprinkle in DRI-ZIT each time the cans are emptied. No scrubbing, no paper lining, *no work!* DRI-ZIT absorbs moisture, stops odor, prevents rust, attacks conditions which attract and breed flies. Buy DRI-ZIT . . . *it's so nice to have around the house.*

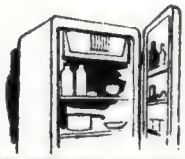
7 wonder-working ways to use DRI-ZIT!

ABSORBS OIL ON GARAGE FLOORS AND DRIVEWAYS. Sprinkle DRI-ZIT on fresh oil, let absorb. Sweeps up clean and dry.

MAKES BARBECUE FIRES HOTTER, SAVES CHARCOAL. Build fire on bed of DRI-ZIT. Reflects heat, protects brazier, absorbs drippings.

KEEPS PET BOXES DRY AND ODOR-FREE. Ideal box material for cats, young puppies, etc. Use also in bottom of bird cages.

IDEAL MULCH AND SOIL CONDITIONER. Stores up moisture and plant food, aerates soil. You water 1/3 as much.



FOR FOOD ODOR AND MOISTURE PROBLEMS. A cup or bag of DRI-ZIT in refrigerator absorbs odors. Use in closets, trunks, etc.

FOR SPILLED LIQUIDS ON CARPETS, upholstery in home or car. Absorbs fluid and odor. Sweeps up with brush or vacuum.

DRI-ZIT does it!

new all-purpose absorbent...at your grocer's

Upset!

From page 33

"I can't think of anything else I'd rather do," Johnny said. And John felt his angry resentment grow. . . .

He was a poor sailor. Doris was probably right, he knew, when she declared that he was always so preoccupied with his book on early Greek art that he let the wind and the boat take advantage of him. Today, however, he was preoccupied with his anger and bitterness when a gust of wind neatly flipped the light craft over.

HE WENT UNDER and knew panic, not for his own safety but for the safety of his child. Under ordinary circumstances, she swam well, but this was no ordinary circumstance. Breaking through the water, he looked wildly about for her.

He saw the boat first. It had swung to the right, a red-painted keel glistening in the sun. Then, to his left, he caught a glimpse of Johnny's bright hair. In her terror, she was fighting the water, gasping and screaming.

Calling assurance to her, he swam to her. She came up, sobbing, and he put an arm around her and held her close. She clung to him like a thin frightened animal, and he could feel her terror as something alive and insane. Suddenly he wanted to shout for help, too, though he knew there was no one to hear. And he wanted to fight against the water with all his strength. But he forced himself to remain calm.

"Don't cry, honey," he said gently. "We're all right."

HE STAYED THERE, treading water and holding her close and talking quietly. At last she heard him, and when he felt her arms relax, he laughed and said, "We'll never hear the last of this from Mother."

She laughed, too, then and asked, "Where's the boat?"

He finally located the red keel far to their right. "It's running away from us," he said.

Alone, he might have caught up with it and let it carry him to safety. Lifting his head, he saw how far they were from shore—almost half a mile—and again he felt a cold clutch of panic. But he said smilingly, "Think you can hang on while I swim?"

She laughed again and put her arms about his neck.

Clinging to him, she seemed light at first, and he told himself he could make it. Swim 100 strokes; then float and rest awhile. After the third rest period, she seemed to have grown astonishingly heavy.

He was too old for something like this, he thought — now he had lost count of the rest periods. He was not up to it physically. He had always preferred books to sports. And now he wondered if he had not spent too many hours of his life by himself, studying, writing, teaching. Too many hours of wanting nothing more than his pipe, his dog, his books.

DORIS HAD COME INTO one of his classes, a girl of 18, the oldest of a large family. A fresh lovely girl with laughter in her eyes. One day he had found her on the campus petting Bingo, and she had said he was a beautiful dog. Actually Bingo was a big ugly brute. Doris had said that Bingo had character. He had laughed and told her what a lazy no-good Bingo was. Then she had laughed, too, and listening, he had known that she was what he wanted.

On their wedding day, she had declared she would give him a houseful of rowdy sons who would make him forget his books and fill him with laughter. The first was to be named John Jr. But she had succeeded in giving him only a tiny premature daughter whose chance to live at birth had been almost zero. But she *had* lived, and they named her Johanna and called her Johnny. Now he was swimming to shore with her, while a great weariness filled his body and despair gripped his mind. He was tiring fast.

He wondered what it would be like to die at nine and at 40. He wondered what would become of old Bingo. And of the pipe he had left on the front porch. He wondered how long it would be before Doris would laugh again, and he knew how foolish it was to be angry because a book had not been written.

"DADDY," JOHNNY ASKED, "is our boat lost for good?"

"Oh, no. It'll wash ashore."

"And will we sail it next summer?"

"Of course. And probably upset it again."

She laughed, and he swam on.

When next he lifted his head, he saw they were quite close to land, but as far as he was concerned, it did not matter. He had reached a point where he could no longer make any forward progress.

"Now," he said, smiling, "I'll race you to the cottage. I'll count 10—and give you that much start. No fair looking back."

Excitedly she struck out on her own.

John closed his eyes. His feet and legs were lead weights pulling him down. Slowly the water covered his chin, his mouth—and then his feet touched bottom! At last he crawled out on the dry hot sand.

"I won!" Johnny cried as she ran along the path toward where he lay. "I've been to the cottage already!"

He sat up to look at her. Knobby knees, skinny arms and legs. He had been like that when he was a boy of nine. Blond hair, blue eyes—that part of her was Doris's gift. Then he knew that if he had drowned, it would not have mattered much. But if Johnny had drowned, he and Doris would have been lost, and the whole pattern of the world's future would have been changed. Suddenly he knew why he himself had been born into this world. Not to write a book, but to father and protect this one particular child.

"There comes Mother!" Johnny cried and went racing away.

Somehow he managed to stumble to his feet and follow.

"DADDY AND I UPSET THE BOAT!" he heard Johnny say laughingly. "Then we swam a race to shore, and I won!"

Doris's startled eyes met his. Instantly, without being told, she seemed to know what had almost happened to him and Johnny and she sank down on the porch steps as if her knees had suddenly turned to rubber.

Dropping down beside her, he took her hand in his.

"You were right," he said gently. "It has been a good summer." And when she stopped trembling, he kissed her. ##

The Garlan Rhythm Calendar is the best guide for determining when the fertile and sterile days will most likely occur. Purse-size, perpetual. Mailed in plain envelope with informative booklet. Send $2.00. Money back if returned.

GARLAN CALENDARS
Dept. F, Box 7122, Phila. 17, Pa.

Name_____

Address_____ City_____

CORNS
also Calluses. Quick, easy, and economical. Just rub on. Invisible. Jars, 35¢, 60¢. At your druggist. *Money refunded if not satisfied.* Moss Co., Rochester, N. Y.
removed by MOSCO

AUTHORS: HOW TO PUBLISH YOUR BOOK!

Your Book Can Be Published!
Now you can obtain high royalties and wide literary recognition.
Send for your free copy of *How To Publish Your Book* and learn how your manuscript can be printed, advertised and sold.
COMET PRESS BOOKS
Dept. FC-7, 200 Varick St., N.Y.14

How did YOU handle it?

Back-yard pickup race

DURING the summer months we want our children—aged 12, seven, and four—to feel free to invite their friends to play in our yard. So our youngsters' many play materials—camping outfits, dolls and dollhouse equipment, bats and balls, games, skipping ropes, and roller skates—are usually in active use.

As things used to be, before supper we would ask all the children in the yard to put away the playthings—and immediately there would be endless arguments over just who would oblige.

Then I had an idea: Near the house I put a large wooden box that can be closed tightly, and we painted it an attractive color. Now when the children are finished playing, they line up abreast at the end of the yard, opposite the box. At a signal from my husband or me, the youngsters race straight across the yard, picking up whatever objects lie in their paths and dropping the articles into the box.

Result: The children really enjoy co-operating in this way, and by the time evening comes, we have a tidy yard and pleased parents. Best of all, this "game" has put an end to arguments over who's to "pick up."—MRS. GENE R. WALTERS, *Riverside, California.*

• • •

WILL you share your experiences in bringing up children? We will pay $10 for each solution to a child-rearing problem that we publish. No contributions will be returned. Address "How Did You *Handle It?," EVERYWOMAN'S FAMILY CIRCLE, 25 W. 45th St., New York 36, New York.* ##

Now! Quick as 1, 2, 3! VANiSH toilet bowl care!

1. FLIP IT OPEN!

New plastic lid pops off instantly... easily!

2. FLOW IT IN!

Bubble-action whisks away stains... freshens air!

3. FORGET IT!

Take a breather! Relax! VANiSH does the work for you.

Bubbling-action beats them all!

Remember! So-called all-purpose cleaners don't do the job here! VANiSH does! It's made to clean toilet bowls. Banish worry, work, mops, mess, odor! It disinfects. Keeps your bathroom fresh as a daisy! It's easy as 1 2 3! Look for VANiSH in the beautiful pink and blue package at your grocer's. Regular or king size.

Cleans toilet bowls as it freshens bathroom air

JUDSON DUNAWAY CORPORATION, DOVER, N. H.

buyer's guide

SHORT CUTS TO BETTER HOUSEKEEPING

Floor padding (Cushion-Eze) by Armstrong Cork Co., Inc., Lancaster, Pa.; combination brush by Empire Brushes, Inc., Port Chester, N. Y.; memo pad (Rollmaster) by Mayer Mfg. Corp., 3130 W. 51st St., Chicago 32, Ill.

FUN'S A-COOKIN' AT THE BARBECUE!

Page 21—Serving accessories and table from Van Keppel-Green, 116 S. Lasky Dr., Beverly Hills, Cal.

Pages 22-23—(Large photo) Barbecue by Big Boy Mfg. Co., Inc., Burbank, Cal.; dinnerware (Fraser), Sheba pattern, coffee cups, and lacquer salad plates and tray from Van Keppel-Green, 116 S. Lasky Dr., Beverly Hills, Cal.; pepper mill from Leslie's, 3185 Wilshire Blvd., Los Angeles, Cal.

Page 23—(Top) Rotisserie-oven by General Electric Co., Bridgeport 2, Conn.; paper plate by Dixie Cup Co., Easton, Pa.; *(middle, right)* barbecue by Big Boy Mfg. Co., Inc., Burbank, Cal.; red glass plate from Gay Fad Studios, Lancaster, O.; *(bottom)* barbecue by Arvin Industries, Inc., Columbus, Ind.; au gratin (Voss) from Schmid Bros., Inc., 280 Summer St., Boston 10, Mass.

Page 24—(Top) Small hibachi by Woodpecker Woodware, 6606 10th Ave., Los Angeles 43, Cal.

Pages 24-25—(Large photo) Barbecue by Allied Mfg. Co., 430 San Fernando Rd., Los Angeles, Cal.; paper plates and cups by Dixie Cup Co., Easton, Pa.; plastic-coated-paper bowls by Fonda Container Co., Inc., Clifton, N. J.; coffee-and-cream vacuum-bottle set by Chemex Corp., 41 Murray St., New York 7, N. Y.; long-handle salt and pepper shakers, metal cooky jar, barbecue mitts, and soup pot (Descoware) from Macy's, San Francisco, Cal.; vacuum jug (Icy-Hot), white plastic coffee cups (Lucent), blue bowls (Aztec), picnic basket (Shelton), and metal cooler (Schlueter) from Charles Brown & Sons, 813 Market St., San Francisco 3, Cal.; plastic fruit bowl from Dohrmann's, 281 Geary St., San Francisco, Cal.

Page 26—(Bottom, left) Coffee server and platter, Continental Buffet pattern, by Red Wing Potteries, Inc., Red Wing, Minn.; silver-plate bowl (Webster Wilcox) and sterling-silver spoon, Royal Danish pattern, by International Silver Co., Meriden, Conn.; *(bottom, right)* tray from Japan Folk Craft, 167 W. 4th St., New York 14, N. Y.; glass plates (Carbone) from Bloomingdale's, New York 22, N. Y.

Pages 26-27—(Large photo) Electric griddle (Universal) *(left)* by Landers, Frary & Clark, New Britain, Conn.; electric griddle *(right)* by West Bend Aluminum Co., West Bend, Wis.; pitchers and coffee servers (Koben-style), white porcelain dinnerware (Arzberg), and fruit boat (Plastic Production) from Leslie's, 3185 Wilshire Blvd., Los Angeles, Cal.; pancake turners by Ekco Products Co., 1949 N. Cicero Ave., Chicago 39, Ill.; glass decanters from Svend Jensen of Denmark, Inc., Rye, N. Y.; man's sport clothes and woman's swimsuit and skirt *(right)* by Catalina Knitting Mills, 443 S. San Pedro St., Los Angeles 13, Cal.

Page 27—(Bottom) Dinnerware (Royal Ridgway), Pink Harmony pattern, from B. Altman & Co., New York 16, N. Y.; sterling-silver flatware, 1810 pattern, and *(left)* silver-plate bowl (Webster Wilcox) by International Silver Co., Meriden, Conn.

Pages 28-29—(Large photo) Casseroles (Vestaware) and stands by Ernest Sohn Creations, Inc., 225 5th Ave., New York 10, N. Y.; staved-teak relish tray, bowls, and pepper mill (Dansk), and stainless-steel servers (Dansk), Fjord pattern, from Fraser's, Inc., Berkeley, Cal.; apron from Thomas E. Cara, Ltd., 306 Columbus Ave., San Francisco, Cal.

Page 29—(Top) Glass bowls from Gump's, San Francisco 8, Cal.; iced-tea spoons (Dansk), Kongo pattern, from Fraser's, Inc., Berkeley, Cal.

"Be sure to praise him, dear, every time he eats a spoonful."

Pages 30-31—All table accessories *(except pineapple servers)* from Gump's, San Francisco 8, Cal.; all hibachis from Macy's, San Francisco, Cal.

IN AN OLD SETTING—A GEM OF A NEW KITCHEN

Kitchen cabinets, dishwasher, and sink by Youngstown Kitchens Div., American Radiator & Standard Sanitary Corp., Salem, O.; refrigerator by Hotpoint Co., 5600 W. Taylor St., Chicago 44, Ill.; range top and built-in oven by Tappan Stove Co., 250 Wayne St., Mansfield, O.; vinyl-tile floor covering (Amtico) by American Biltrite Rubber Co., Trenton 2, N. J.; counter tops by Panelyte Div., St. Regis Paper Co., 261 Madison Ave., New York 16, N. Y.; pans (Magnalite) by Wagner Mfg. Co., Sidney, O.; wall covering (Sanitas) by Standard Coated Products, Inc., Buchanan, N. Y.; curtain and place-mat fabric by Waverly Fabrics, 60 W. 40th St., New York 18, N. Y.; lighting fixtures by Lightolier, Inc., 11 E. 36th St., New York 16, N. Y.; Idaho white-pine wall paneling by Western Pine Assn., Yeon Bldg., Portland 4, Ore.; earthenware (Franciscan), Autumn Leaves pattern, by Gladding McBean & Co., 2901 Los Feliz, Los Angeles 39, Cal.; wall clock by General Electric-Telechron, Ashland, Mass.; kitchen tools and rack by Ekco Products Co., 1949 N. Cicero Ave., Chicago 39, Ill.; electric mixer (Mixmaster) by Sunbeam Corp., 5600 W. Roosevelt Rd., Chicago 50, Ill.; knife sharpener by Cory Corp., 3200 W. Peterson Ave., Chicago 45, Ill.; sandwich grill and waffle maker (Universal) by Landers, Frary & Clark, New Britain, Conn.; wall can opener by Dazey Corp., 4301 Warne Ave., St. Louis 7, Mo.; coffee maker by Westinghouse Electric Corp., 40 Wall St., New York 5, N. Y.; electric frying pan by S. W. Farber, Inc., 415 Bruckner Blvd., New York 54, N. Y.; paper-cup dispenser by Dixie Cup Co., Easton, Pa.

FASHIONS IN A VACATION MOOD

Page 46—(Top, left) Shirt (Ship 'n Shore) by Susquehanna Waist Co., 1350 Broadway, New York 18, N. Y. Available at:

BOSTON—Jordan Marsh.
CLEVELAND—Halle Bros.
GRAND RAPIDS—The Herpolsheimer Co.
HOUSTON—Foley's.
NEW ORLEANS—D. H. Holmes.
NEW YORK—Stern Bros.
PHILADELPHIA—John Wanamaker.
ST. LOUIS—Stix, Baer & Fuller.

Shorts by F. B. Horgan Mfg. Co., 1229 S. Hill St., Los Angeles 15, Cal. Available at:

INDIANAPOLIS—H. P. Wasson.
NEW ORLEANS—Godchaux's.
PHOENIX, ARIZ.—Goldwater's.
TULSA—Sidney's.

(Top, right) Shirt (Ship 'n Shore) by Susquehanna Waist Co., 1350 Broadway, New York 18, N. Y. Available at:

CLEVELAND—Halle Bros.
GRAND RAPIDS—The Herpolsheimer Co.
HARTFORD, CONN.—Sage, Allen.
NEW ORLEANS—D. H. Holmes.

Shorts by Catalina Knitting Mills, 443 S. San Pedro St., Los Angeles 13, Cal. Available at:

BOSTON—Jordan Marsh.
FORT WORTH—W. C. Stripling.
SEATTLE—Frederick & Nelson.

(Bottom) Shirt, cardigan, and pants by Phil Rose of California, Inc., 127 E. 9th St., Los Angeles 15, Cal. Available at:

WASHINGTON—The Hecht Co.

Cardigan and pants available also at:

LOS ANGELES—The Broadway.
NEW YORK—Stern Bros.

Cardigan available also at:

DENVER—The May Co.
NEWARK, N. J.—L. Bamberger.

Page 47—(Top) Pants and sleeveless top by Trude of California, Inc., 740 Mission St., San Francisco 3, Cal.

(Bottom, left; and bottom, right) Both dresses by Trude of California, Inc., 740 Mission St., San Francisco 3, Cal. Available at:

BILLINGS, MONT.—Hart-Alvin.
DENVER—Merry Simmons.

Head scarf by Scarves By Vera, Inc., 417 5th Ave., New York 16, N. Y.

For additional stores, or store nearest you, write manufacturers listed above. ##

CREDITS FOR COLOR PHOTOS IN THIS ISSUE

Cover and pages 23 (right—top to bottom), *24* (top; and bottom, left), *25* (top), *26* (bottom—left and right), *27* (bottom), *28* (bottom, left), *and 41*—EVERYWOMAN'S FAMILY CIRCLE Studio.
Pages 21, 22, and 27 (top)—Beryl and Rene Williams.
25 (bottom), *28* (top, left), *29, and 30-31*—Fred Lyon.
46-47—John Engstead. ##

They're a help!

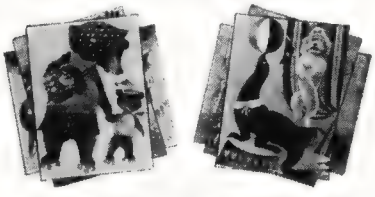
Here are items to give pleasure, ideas, and information on subjects of interest to homemakers. To order one or more, circle each selection on the coupon below. (Discounts to teachers and organizations for orders of 10 or more of any one item ordered at the same time and sent to the same address.)

NEW OFFERS

331. TIME FOR MUSIC, by Beatrice Landeck. A well known music educator has written this 24-page booklet as a guide for parents who wish to stimulate and encourage a child's feeling for music. Here are ways to introduce the fun of singing, experimenting with sounds and rhythm, family music, study of an instrument, and all kinds of musical experiences—in and out of school. 25c.

332. YOUR FAMILY'S HEALTH, by Stella B. Applebaum. An authority on health and family living presents in this 32-page booklet a comprehensive plan that any family can adopt to help ensure maximum health. Includes discussions of health goals, physicians, pre-payment medical plans, dental care, home environment in relation to health, community health services, and many more subjects. 25c.

324. CIRCUS PRINTS FOR A CHILD'S ROOM. Six bright-color full-of-fun animal studies, by artist Leonard Weisgard, for your baby's nursery, children's bedroom, or family play-



room. Two of the subjects are shown above —skating bears, and a seal-and-dog act. The other four prints are of giraffes, an elephant and mouse, monkey musicmakers, and a circus horse with dog rider. Each print is 16"x13", on quality paper, ready to frame. All six prints, $1.

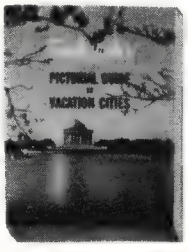
322. FAMILY CIRCLE'S KEY TO EUROPE. A 210-page pocket-size guide, documented and complete, containing up-to-the-minute information that will make a European trip easier and more enjoyable. Contains data on passports, customs, currency, baggage, transportation, legations and consulates, information bureaus, hotels, dining, entertainment, shops, sightseeing, tipping, sports, and much more—including a language chart. A $2.50 value for only $1.

34. NEW HOME CANNING GUIDE. FAMILY CIRCLE'S up-to-date handbook for home canners. Techniques, recipes. 10c.

325. FAMILY CIRCLE HOUSE PLANS SELECTION. Ten specially selected house plans from among those that have been featured in FAMILY CIRCLE. A $2.50 value—only $1.

2. COOKING FOR A CROWD. Our popular booklet, revised and enlarged to 28 pages, helps you take charge of your church or club supper. Tells how to organize committees, delegate work; select menus; budget, buy, and serve foods. Gives six complete menus with recipes for quantity cooking. 25c.

323. HIGHLIGHT YOUR NEEDLEWORK WITH RICKRACK. Instructions for making distinctive accessories knitted or crocheted with rickrack: A pullover with circular yoke using rickrack, a cummerbund, star-pointed collar, and colorful bands that enhance untrimmed dresses or separates. 25c.



281. FAMILY CIRCLE'S PICTORIAL GUIDE TO VACATION CITIES. A comprehensive 192-page pocket-size handbook that describes and pictures more than 25 carefully selected centers of urban interest in the United States and Canada. Helps you get more pleasure from a vacation trip to any of these fascinating cities. Among the many photographs, 50 are in full color, plus 24 full-color maps. $1.

329. BETTER HANDWRITING, by Paul V. West. A 104-page guidebook designed to help those who have never developed good handwriting or who have allowed their skills to deteriorate. Here's a way to discover your penmanship faults and correct them without changing your individual style of writing. Contains diagnostic charts, exercises for remedial practice, and detailed attention to all types of handwriting difficulties. $1.

330. HISTORICAL MAPS OF THE HOLY LAND. A 16-page booklet, 7"x10", containing 18 full-color maps of the Holy Land at various periods in history from "The Nations According to Genesis 10" to the present day. Included are "The Biblical World—2000 to 1600 B.C.," "Canaan as Divided Among the 12 Tribes," "The Assyrian Empire," and "Palestine in the Time of Christ"—to name only a few. Gives much information on historic events in each era, plus physical data such as elevations of land (in feet), perennial and seasonal rivers, and so on. 50c, or three for $1.

77. MORE FUN WITH YOUR CAMERA, by Norris Harkness. A 32-page booklet, illustrated with 34 pictures, to help you take good pictures with any kind of camera. Discusses proper exposures, filters, easy indoor pictures, movies and family newsreels, color pictures, outdoor portraits, pet and landscape photography, and how to shoot special occasions and parties. 20c. ##

EVERYWOMAN'S FAMILY CIRCLE
Dept. XH, Box 1379,
Grand Central Station, New York 17, N.Y.

Please send me the items circled below.

I enclose $.....

2	34	77	281	322	323
324	325	329	330	331	332

NAME.....

ADDRESS.....

CITY.....ZONE.....

STATE.....

Please allow at least three weeks for delivery. Items shipped to Canada subject to Canadian tariff

Shrinks Hemorrhoids New Way Without Surgery

Science Finds Healing Substance That Relieves Pain—Shrinks Hemorrhoids

For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids and to relieve pain – without surgery.

In case after case, while gently relieving pain, actual reduction (shrinkage) took place.

Most amazing of all – results were so thorough that sufferers made astonishing statements like "Piles have ceased to be a problem!"

The secret is a new healing substance (Bio-Dyne®)—discovery of a world-famous research institute.

This substance is now available in *suppository or ointment form* under the name *Preparation H.®* Ask for it at all drug counters—money back guarantee. ®Reg. U.S. Pat. Off.

Out Come Corns

Quickest Way Ever Discovered! Pain Gone, Forgotten in a Jiffy!

Dr. Scholl's Zino-pads not only give super-fast *nerve-deep* relief . . . ease new or tight shoes—but also remove corns one of the quickest ways known to medical science. Also sizes for callouses and bunions. Try them!

Dr Scholl's Zino-pads

acid INDIGESTION?

GET TOTAL RELIEF FROM EXCESS STOMACH ACIDS IN SECONDS!

TUMS ARE ECONOMICAL—3 ROLLS ONLY 25¢

HAY THERE YOU WITH THE TEARS IN YOUR EYES

—light up a filter-tip Asthmador cigarette and get wonderful relief from the discomfort of bronchial asthma—or your money back from your druggist. Also sold in powder or pipe mix form.

DR. R. SCHIFFMANN'S **ASTHMADOR**

$75 Or More Can Be Yours QUICKLY With Creative CHRISTMAS CARDS

Just Send Your Name for Samples

If you want EXTRA MONEY faster, show lovely **"Tall Splendors"** 21-card Christmas Assortment. Make 75c—not 50c—on each $1.25 box; $75 on 100. Also 200 newest Boxes of Christmas and Everyday Cards; Gift Novelties; FREE Album of 81 Personalized numbers. Large cash profits plus **$10 to $100 in Gift Bonuses.** No experience needed. Samples on approval. Novel $1.25 Salt & Pepper Set FREE on prompt action offer. Write TODAY.

ACT FAST—Get $1.25 Novelty on FREE Offer!

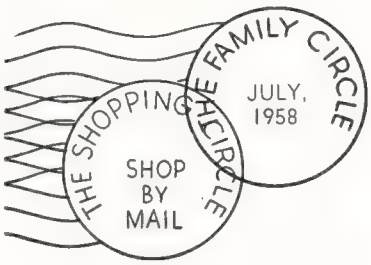
CREATIVE CARDS, 4401 Germak, Dept. 121-J, Chicago 23, Ill.

FEET HURT, BURN?

Dr. Scholl's Foot Balm quickly relieves foot discomfort caused by exertion. Very soothing and refreshing. Costs but a trifle. Try it!

Dr Scholl's FOOT BALM

THE SHOPPING CIRCLE



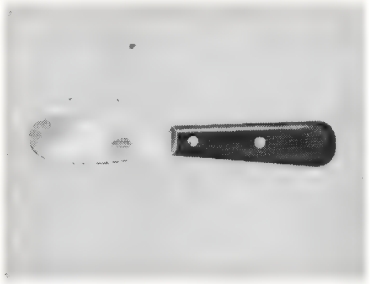
By EVELYN KENT

Any merchandise shown in The Shopping Circle, except personalized items, may be returned to the firm offering it for full refund if you're not satisfied.

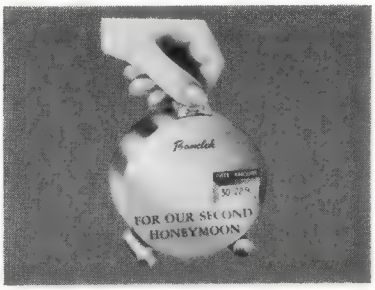
FOR YEARS TO COME, this charming wedding plate can bring back happy memories for the bride and groom. 8″ birch plate with natural finish is inscribed in black with two names, date. A wonderful shower or wedding gift. $1.00 postpaid. From Stratton Snow, Dept. FC, Box 1898, Delray Beach, Fla.

GLOVES FROM A ROLLER—to use and throw away like paper towels. Durable waterproof plastic to protect hands while dishwashing, cleaning silver, scrubbing, gardening. Inexpensive even if used once, but actually will last several wearings. 20 gloves, 98¢ ppd. Carol Beatty, 592 Beatty Bldg., Hollywood 46, Calif.

TO START THE DAY with a smile, we find serving morning coffee in these amusing HIS and HER better-half cups does the trick. Two full 7-oz. split cups and 7″ saucer are white ceramic with colorful designs. Fun as planters, too. Set, $1.50 ppd. Helen Gallagher, Dept. FC, 413 Fulton St., Peoria, Ill.



SANDWICH SPREADER, a de luxe multipurpose knife with polished-rosewood handle. Wide stainless-steel blade is designed to spread butter, cheese, fillings — quickly, easily. Serrated edge trims, cuts bread, rolls, tomatoes like a breeze. A nice gift idea. $1.50 ppd. Downs & Co., Dept. FC7, Evanston, Ill.



TO HELP DREAMS come true, a date-amount bank that reminds you to save. Insert a quarter a day or the date won't change. Records total savings. Order plain or with SECOND HONEYMOON in gold letters. $2.00 each; 3 for $5.75. Ppd. Order from Leecraft, Dept. FCH, 300 Albany Ave., Brooklyn 13, N. Y.

COOL COMFORT. Thong sandals in soft fine-grain leather with cushioned soles. Straps across arch, around ankle hold sandals secure on foot. Natural, white, or black. Small: Shoe sizes 4 through 5½; medium: 6-7½; large: 8-9½. $5.95 plus 50¢ post. Calhawaii, Dept. FC, 1059 N. Lincoln Ave., Pasadena 3, Calif.

AVOID BOBBY-PINCH HAIR

NOW! Get the facts! Stop torturing curls with old-fashioned bobby-pins that pinch, crimp, and split. Lady Ellen Klippies hug your curls gently, protect them from hair-killing pinch; keep curls lovelier — longer. Buy Lady Ellen Klippies at your variety, food, drug, or department store and beauty shop—8 Klippies for 25¢. Write for 16-page illustrated booklet "How to Set a Pin Curl." Send 10¢ to:

KLIPPIES

LADY ELLEN, Dept. FC-730, Los Angeles 51, Calif.

KEY TO EUROPE

Family Circle's "Key to Europe" is a 210-page pocket-size guide. It contains authentic up - to - the - minute information that will make your European trip easier and more enjoyable. It includes data on passports, customs, currency, baggage, legations, information bureaus, hotels, dining, entertainment, shops, sightseeing, tipping, sports, and a practical simplified language chart. A regular $2.50 value; now only $1. Order at once. EVERYWOMAN'S FAMILY CIRCLE, Dept. XK, Box 1379, Grand Central Station, New York 17, New York.

FOR *FASTER* MAIL SERVICE

USE ZONE NUMBERS

They're part of your address. Include them in your *return* address.

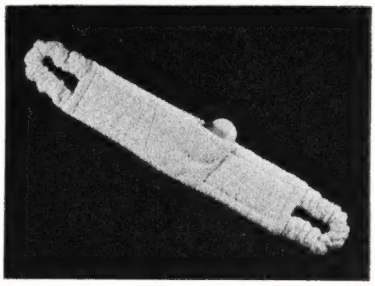
"Mail early in the day— it's the faster way!"

Just right —for tonight

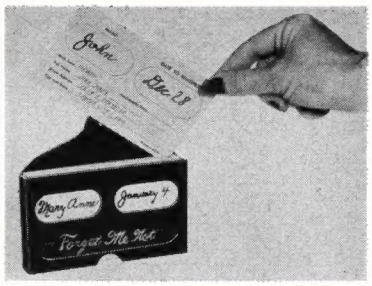
Know *Your* Perfumes

Learn secrets of perfume allure with Family Circle's Perfume Typer Kit. 30 samplings of famous rare essences individually packaged, plus striking how-to guide. $1 a kit. Write now. EVERYWOMAN'S FAMILY CIRCLE, Dept. SU, Box 1379, New York 17, N. Y.

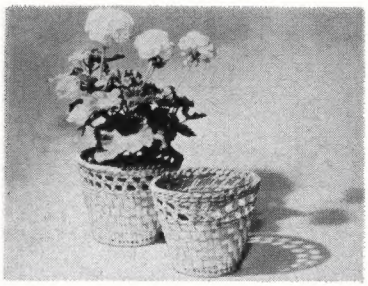
CHOP-O-MATIC, a wonderful automatic food chopper that's large enough to chop 3 medium onions at once. Plastic dome fits over board, particles won't scatter; 6 stainless-steel blades rotate to chop fine, course, medium. Also crushes ice. $2.98 ppd. Sunset House, 88 Sunset Bldg., Los Angeles 16, Calif.



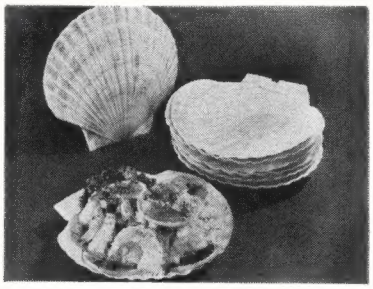
BATH-D-LITE, aptly named, makes you feel fresh as a daisy. Scrubbing your back is easy because this terry-cloth bath accessory holds a cake of soap. Choose white, pink, blue, or yellow to match your towels. $2.98 plus 20¢ post. Norman Products, Dept. FC, 4242 Lawton St., San Francisco 22, Calif.



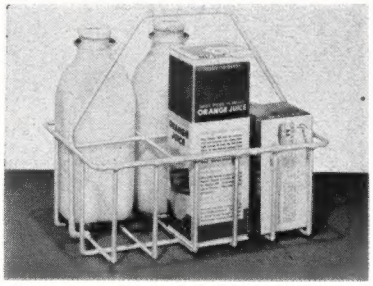
BEST IDEA we've seen in ages—a birthday, anniversary, and important-occasion remembrance file. Works like a calendar. Enter names, dates on cards; as date passes, place card behind others. Plastic box, 25 3"x5" cards, $1.00 ppd. Adrianne, Inc., Dept. FC-8885, Park Square, St. Paul 1, Minn.



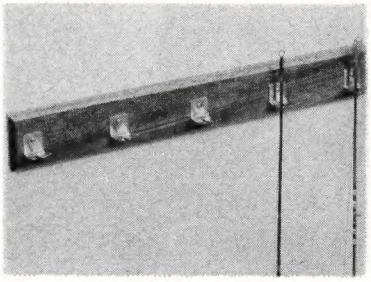
COVER CLAY POTS with bulrush plant baskets to turn them into decorative assets. The sturdy natural-color bulrushes of Biblical fame are hand-woven, so size of baskets may vary a bit. Average: 6" across top, 5" high, 4" base. Set of 2, $1.00 ppd. Miles Kimball, 203 Bond St., Oshkosh, Wis.



GOURMET'S TOUCH—sea food baked and served in shiny white sea shells from blue Pacific waters. Use for individual portions of creamed shrimps, deviled crab meat, scalloped oysters, lobster cocktail. Each is 6½" wide. Set of 8, $1.98 plus 25¢ postage. Foster House, Dept. FC, 430 S. Jefferson, Peoria, Ill.

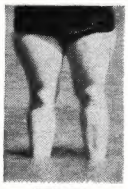


SAVE STEPS. With this convenient carrier you can take your entire milk order from door to refrigerator in one easy trip. Holds 6 quarts milk, butter, and juices. Weatherproof yellow, pink, or turquoise plastic over metal. $1.69 postpaid. Chapman Wire Co., Dept. FC, P.O. Box 3535, Philadelphia 22, Pa.



TO FISHERMEN, "Hang-a-rod" means safe storage of 5 fresh-water rods. With reels attached, rods hang by tips between nickel-plate prongs; suspension prevents bending and warping. Made of Philippine mahogany. 15" long. $2.95 ppd. Dorrod, Inc., P.O. Box 2146, Dept. FC, Kansas City 42, Mo.

FAT LEGS



BEFORE
Mrs. J. O., Lewiston, Idaho

AFTER

***Try this new, amazing, scientific home method to Reduce Ankles, Calves, Thighs, Knees, Hips for* SLENDERIZED LEGS FREE!** "How To Slenderize Your Personal Heavy Leg Problems" Book—also packed with actual before and after photos of women who obtained remarkable results! Beautifully firm, slenderized legs help the rest of your figure look slimmer, more appealing! Now at last, you too can try to help yourself to improve heavy legs due to normal causes, and reduce and reshape ANY PART of your legs you wish . . . or your legs all over . . . as many women have by following this new scientific method. Well-known authority on legs with years of experience offers you this tested and proven scientific course—only 15 minutes a day—in the privacy of your home! Contains step-by-step illustrations of the easy scientific leg technique with simple instructions for slenderized, firmer, stronger legs; improving skin color and circulation of blood in legs, plus leg measurement chart.

Limited Time FREE OFFER

For your free book on the Home Method of Slenderizing Heavy Legs mailed in plain wrapper, without obligation, just send name and address.

MODERN METHODS Dept. FL-378
296 Broadway New York City 7

EARN EXTRA MONEY for yourself RAISE FUNDS FOR GROUPS selling MITCHELL GREETING CARDS and GIFT ITEMS

- ★ **14 FAST-SELLING-FEATURE** $1.00 and $1.25 Christmas Card Assortments—21 and 25 cards per box.
- ★ **FREE SAMPLES** of 15 Name-Imprinted Christmas Card Lines (78 Actual Sample Cards) 50 cards for $1.50 and up including family, parchment and scripture text cards.
- ★ **FREE NEW BIG** catalog of novel gift, household and baby items, novelties, toys and full-color literature of greeting cards, gift wrappings and stationery. Plus $4.50 worth of samples and greeting cards and gift wrappings sent on approval.

Blink-Light Christmas Tree ★ Model-T Salt & Pepper Set

★ **Everything you need to start earning money.**

BONUS GIFT FOR EARLY ORDERS

MITCHELL GREETINGS CO., Dept. 7Q
47 W. 7 Mile Road, Detroit 3, Michigan
Please send free imprinted cards and samples on approval to:

Name_____
Address_____
City & State_____

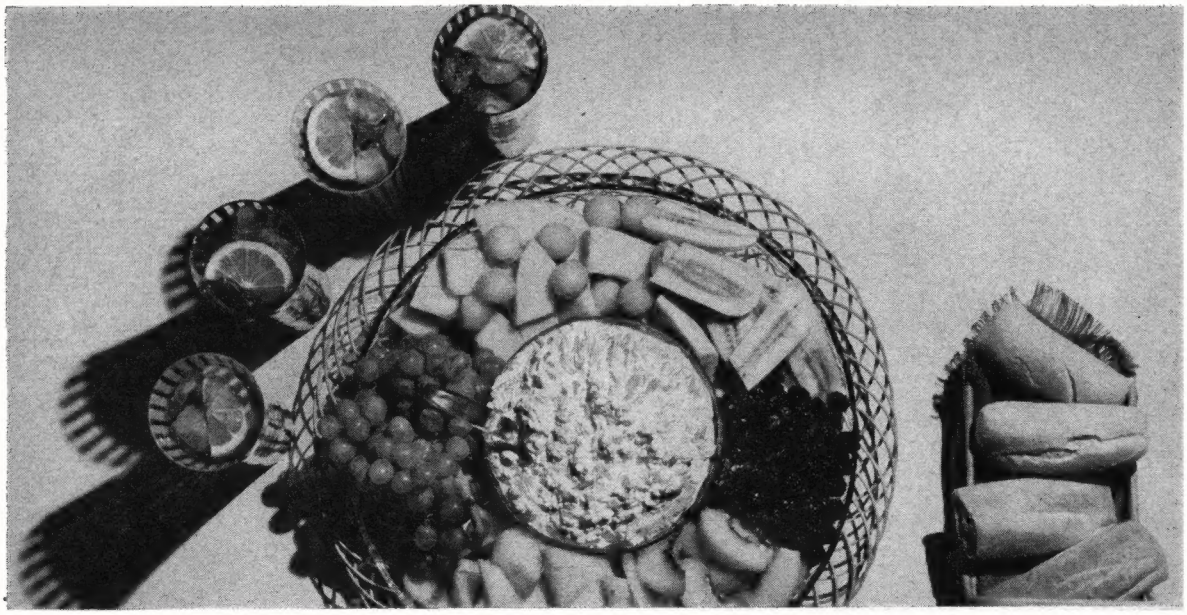
NO C.O.D.'s . . .

As most firms do not ship C.O.D., be sure to include check or money order with your purchase.

When ordering personalized merchandise, print or type all names and monogram. Also list the quantity desired and your selection of colors.

ANIMAL MASKS for party fun

Here's magic for small-fry parties—delightful animal masks that will take your youngsters out of this world and into the enchantment of the animal kingdom. FAMILY CIRCLE'S animal-mask kit includes six ready-to-assemble paper-sculpture animal masks—a dog, cat, rabbit, fox, raccoon, and lamb—that can be the life of a party for youngsters. All six masks for only $1. Order now. Everywoman's Family Circle, Dept. WY, Box 1379, Grand Central Station, New York 17, N.Y.



Cool creamy COTTAGE CHEESE

Serve it as the heart of a fruit or vegetable plate . . .

mix as a dressing . . . make into a main dish.

It's summer's favorite salad bonus

By JULIA LEE WRIGHT

With refreshingly light fruit salads,
season 1 cup cottage cheese with one of these:

- 2 tablespoons honey and 4 teaspoons lemon juice *(pictured in our fruit plate above)*
- 2 tablespoons strawberry preserves and 2 tablespoons chopped walnuts
- ½ cup applesauce and ¼ teaspoon nutmeg
- 2 tablespoons frozen pineapple-grapefruit concentrate and 2 teaspoons poppy seeds
- 2 tablespoons toasted slivered almonds and ½ teaspoon almond extract
- 2 cardamon seeds, crushed
- ¼ cup cream, whipped, and a dash of ginger

With vitamin-rich vegetable salads,
season 1 cup cottage cheese with salt, pepper, and:

- 3 tablespoons crumbled blue cheese and a dash of liquid pepper seasoning
- 1 grated small carrot, ¼ cup chopped salted peanuts (omit salt above), and ¼ teaspoon instant minced onion
- 4 slices crisp bacon, crumbled
- ½ cup finely diced celery or celery root (celeriac), 2 tablespoons milk, and 2 teaspoons prepared horseradish
- Half of a small cucumber, pared and grated; 1 tablespoon mayonnaise or salad dressing; and ¼ teaspoon curry powder
- ½ cup diced process American cheese, paprika

As a mixer for fish salads,
combine 1 cup cottage cheese with:

- ¼ cup sour cream and 2 tablespoons chopped chives
- ¼ cup bottled French dressing and 1 tablespoon pickle relish

- ¼ cup chili sauce and 2 tablespoons mayonnaise or salad dressing
- 3 to 4 tablespoons bottled chutney, chopped

NOODLE-CHEESE LAYER SALAD

Makes 6 servings

½ package (4 ounces) wide noodles
2 tablespoons French dressing
1 cup (½ pound) cottage cheese
½ cup dairy sour cream
½ cup diced celery
½ cup diced green pepper
1 hard-cooked egg, sieved
1 small onion, grated
½ teaspoon salt
⅛ teaspoon pepper
2 tomatoes, sliced
Water cress

1. Cook noodles, following label directions; drain; marinate with French dressing in medium-size bowl.
2. Combine cottage cheese, sour cream, celery, green pepper, egg, onion, salt, and pepper in second bowl.
3. Make 2 layers each of noodles and cheese mixture in 6-cup shallow dish; chill 2 to 3 hours; garnish with a double row of tomatoes and water cress, if you wish. ##

JIMMIE RODGERS, SINGING STAR OF ROULETTE RECORDS

"You can always tell a HALO girl"

Her hair has that look-again look

You can always tell a Halo Girl,
You can tell by the shine of her hair.
The magic glow of a Halo Girl,
Goes with her everywhere.

The magic of Halo shampoo is pure and simple. Halo's modern cleansing ingredient is the mildest possible . . . the purest possible.

He'll love the satiny shine Halo's rich, rich brightening-and-smoothing lather brings to your hair.

Get that look-again look, today—with pure, sparkling Halo.

COPYRIGHT 1958, THE COLGATE-PALMOLIVE CO.

HALO *glorifies as it cleans*

A new idea in smoking!
Salem refreshes your taste
• menthol fresh
• rich tobacco taste
• modern filter, too
Menthol Fresh
Salem
FILTER CIGARETTES
Salem
Salem
Freshness of growing things and softly fragrant air . . . just as a Spring day like this refreshes you, so a Salem refreshes your taste. Through Salem's pure-white, modern filter flows the freshest taste in cigarettes. Smoke refreshed, pack after pack. Buy Salems by the carton.
Created by R. J. Reynolds Tobacco Company